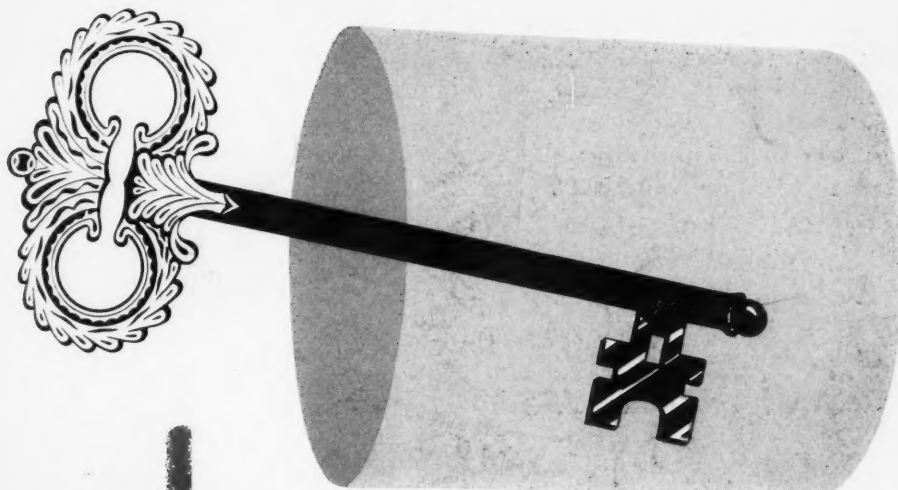


THE NATIONAL

Provisioner

DECEMBER 13, 1952

Leading Publication in the Meat Packing and Allied Industries Since 1891



Chunks

your key to boosting Bologna Sales!

There's a big, dollar-volume market waiting for you. An eager market that wants to buy CHUNKS.

To capture this market, TEE-PAK has developed a startling new way to package and merchandise CHUNKS!

CHUNKS THAT WILL

SELL BETTER THAN EVER
GIVE EVEN GREATER CONVENIENCE
STAY FRESH LONGER
COME IN "CATCH-WEIGHT" SIZES

To get full details on how this Merchandising Plan will help you sell more Bologna...contact your TEE-PAK salesman or write CHUNK MERCHANDISING DEPARTMENT, TEE-PAK!

GET THE FULL STORY TODAY!

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718 TERMINAL BLDG., TORONTO, CANADA



Here's the NEW SILENT CUTTER

... the entire sausage-making industry is talking about!

The new Model 70-X Silent Cutter created a sensation at the NIMPA Convention. It is an even bigger sensation today! For now it is at work in sausage kitchens actually showing how it improves product quality, increases sanitation, and simplifies operation and maintenance. You owe it to yourself to get complete details about the superb "70-X". Write today. No obligation.

Capacity 750 to 800 pounds



FEATURING the new "Buffalo" FULL-FLO side unloading

Buffalo
QUALITY SAUSAGE
MACHINERY

for more than 80 years

FULL-FLO

PLUS

AND

A new flat disc and contour plow that provides directional flow of the product... unloads the machine completely *without* manual aid.

AUTOMATIC LUBRICATION—all bearings are meter-lubricated through a central oil system, eliminating manual lubrication and assuring maximum service life.

MICRO-KNIFE COLLARS provide positive locking of knives in position, permit fast, accurate, easy resetting and adjusting.

CENTRALIZED CONTROLS in a single station simplify operation.

SELF-ALIGNING BOWL SCRAPER is spring loaded for automatic alignment at all times.

LOCALIZED DRIVES • FULL-CIRCLE REMOVABLE APRON GUARD • INTEGRAL MOTOR BASE • NON-CORROSIVE KNIFE SHAFT • EXTRA BROAD INWARD-TAPERED LEGS

THIS STAMP CARRIES A QUALITY MESSAGE

Leaders in presenting features that increase efficiency and safeguard quality. Dependable performance with maximum safety and sanitation. A complete line to suit every requirement. Service from coast to coast by factory-trained experts.



— Write Today for Illustrated Folder! —

I am interested in the new and finer Model 70-X Silent Cutter. Please send descriptive folder:

Name

Company

Address

City, Zone, State

JOHN E. SMITH'S SONS CO.
50 BROADWAY **BUFFALO 3, N. Y.**
Sales and Service Offices in Principal Cities

*It must be good (for you)
to bear the name*

Griffith

Antioxidant



Every Griffith product, like every Griffith man, has a name to sustain.

Before we would ever release "G-5" Antioxidant to lard renderers and other processors of fats, it had to excel in all tests—in laboratory, experimental kitchen, and production proving lines. Prove that it has distinct qualities which will benefit users—and earn for it, *and this company*, the recognition enjoyed by other products

bearing the name of *Griffith*.

"G-5" is a 100% oil-soluble Antioxidant. It dissolves in lard with easy stirring. Doesn't cause discoloration due to metal contamination. Provides long protection in A.O.M. hours—long shelf-life. And retains high "carry-over" stability in baked goods. An exclusive Griffith formula, "G-5" comes packed safely in ordinary 37½-lb. steel drums—on a *no-return* basis.



PRAGUE POWDER—
Reg. U.S. Pat. Off.—A
meat-curing compound,
made or for use under
U. S. Patent Nos.
2054623, 2054624,
2054625, 2054626.



THE *Griffith*

LABORATORIES, INC.

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave.
In Canada—The Griffith Laboratories, Ltd. • TORONTO 2, 115 George St.

Since 1934, a triumph of Griffith research—devoted solely to better food processing!

With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No-Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No-Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

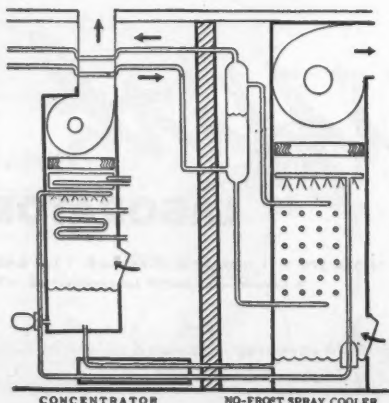
The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

For complete information write to the Niagara Blower Company, Dept. NP, 405 Lexington Avenue, New York 17, New York.

If you need extra capacity . . . the Niagara "No-Frost Method" can help you get it with your present compressor.

A simple method, easily maintained. Saves a third of your refrigeration cost . . . Ask for Niagara Bulletins 118 and 119.



THE NATIONAL *Provisioner*

VOLUME 127 DECEMBER 13, 1952 NUMBER 24

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DAILY MARKET SERVICE (Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

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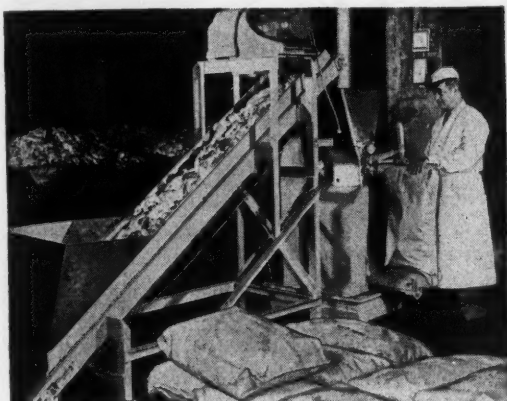
Which of these packages coated with ALATHON* can help you cut costs or improve product protection?

Many packagers in the meat packing industry are finding new cost savings, and getting better packaging—using packages coated with Du Pont "Alathon" polyethylene resin.

Paper or fiber packages coated with "Alathon" are replacing bulky, more costly containers, eliminating return shipping costs, providing lower tare weights, and reducing or eliminating spoilage. In addition, coatings of "Alathon" are increasing the salability of meat products by aiding in the retention of natural color and flavor, preventing freezer "burns" and reducing rancidity.

To learn more about how "Alathon" can help improve your packaging, clip and mail the coupon below—or write on your letterhead. Whatever your packaging needs, we'll gladly work with you and put you in touch with sources of supply.

*REG. U. S. PAT. OFF.



CUT SHIPPING COSTS—To replace other types of containers for shipping meat scraps, a number of meat packers switched to valve-type multi-wall bags with an inner coating of "Alathon." The bags hold 75 pounds of meat, are filled and weighed automatically. They cost less than half the price of old containers . . . eliminate return shipping costs . . . retain the natural color and flavor of meat.

These packages using "ALATHON" have helped cut costs and improve protection for meat products

MULTI-WALL BAGS



- Protection against gain or loss of moisture
- No contamination of contents —resistance to chemical or microbic attack of contents
- Economy of packing, shipping and storage
- Light weight

CHIPBOARD CONTAINERS AND TRAYS



- Grease resistance
- Good strength
- Less stickiness
- No taste, odor or toxicity
- Improved appearance of package
- Good scuff resistance

OVERWRAPS



- Prevents freezer "burns"
- No embrittlement of coating at low temperatures
- High melting point—no fusing with contents
- No taste, odor or toxicity



REG. U. S. PAT. OFF.

150th Anniversary

Better Things for Better Living
...through Chemistry

Polychemicals

DEPARTMENT

PLASTICS • CHEMICALS

SEND FOR NEW BOOKLET giving full details on packages coated with "Alathon."



E. I. du Pont de Nemours & Co. (Inc.)
Polychemicals Dept., 12B Du Pont Bldg.,
Wilmington 98, Del.

Please send me the new booklet on packages using coatings of "Alathon."

Name _____ Title _____

Company _____

Address _____

City _____ State _____

Check type of package most interested in: Multi-wall bags (). Single-wall bags (). Pouch bags (). Fiber drums & cartons (). Chipboard containers & trays (). Overwraps (). Other ().



Thoughts from Canco City

You are looking at a mighty unusual town.

It is Canco City—a far-flung American “workshop” of container plants between the Atlantic and Pacific, grouped together by an artist’s magic hand.

Canco City is a city of 35,000 citizens—a community of people with diversified skills, hobbies and interests; just like you and the neighbors in your home town.

These people are bound together with a common purpose: Planning and making better containers for your industry.

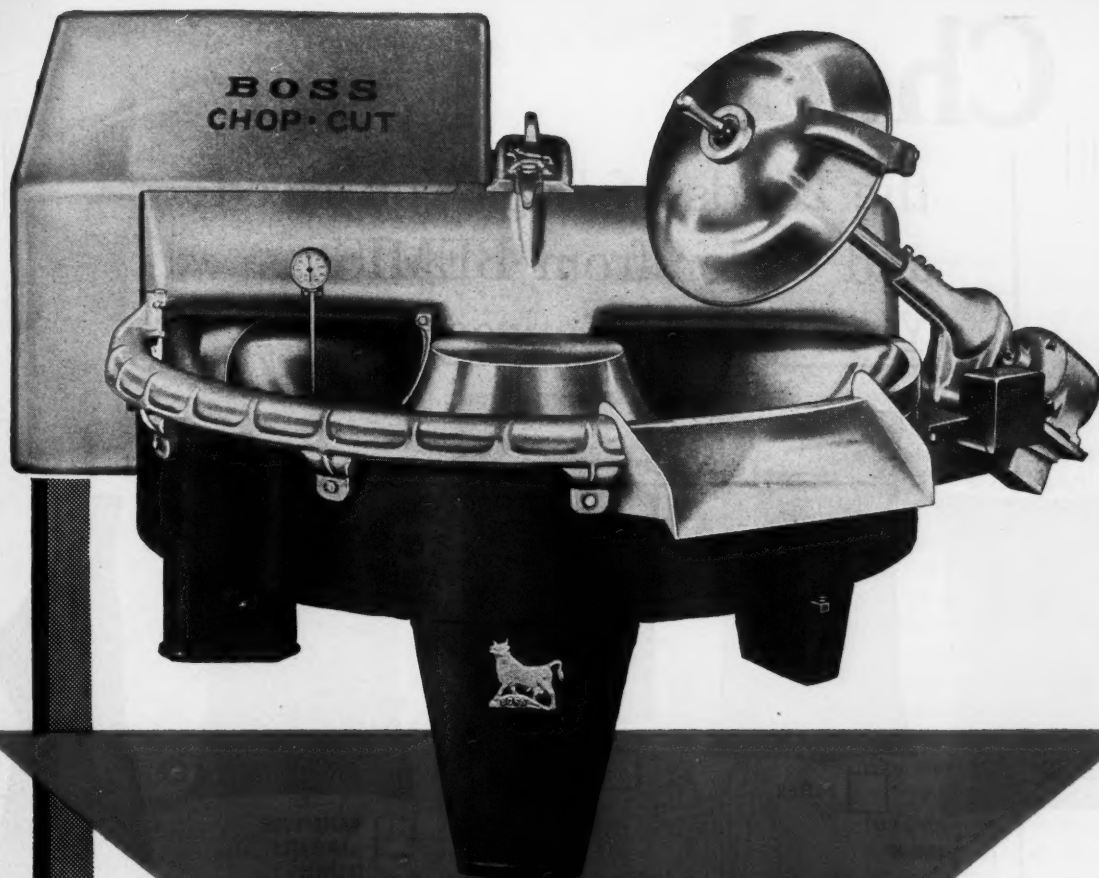
Now, at the close of the year, they pause to reflect upon the work they have done for you and to trust in all sincerity that the job for you has been the finest in the world.

Everyone in Canco City takes this opportunity to extend Season’s Greetings to you . . . and everyone hopes that the New Year will bring to you and your community both prosperity and peace of mind.

AMERICAN CAN COMPANY

Containers—to help people live better!

CANCO



THIS SAUSAGE MEAT CUTTER

also cuts costs



A little more than two years ago we announced a new silent cutter, "BOSS" CHOP-CUT, which uses a straight, double blade, double edge knife and cuts with the cool chopping stroke of a cleaver as distinguished from the frictional, draw-cut stroke of a butcher knife.

At that time we sold a number of these machines and we have installed many more in the intervening period.

Now, thanks to the unselfish cooperation of CHOP-CUT users, we are

able to offer unassailable proof of the machine's cooler cut, more homogeneous product, and greater capacity.

Your interest in producing the finest possible product . . . at a profit . . . will be well served by your request for our free Bulletin No. CC-492 which presents CHOP-CUT data in detail. Write now!

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Check

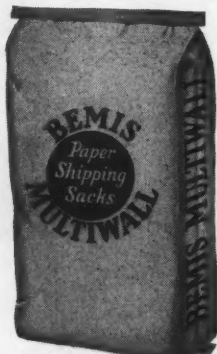
the Kinds of Bags You Need ...
and Order from BEMIS ...
Your Single Source!



☐ BURLAP



☐ COTTON



☐ MULTIWALL
PAPER



☐ WATERPROOF
(LAMINATED
TEXTILE)



☐ BLEACHING
CLOTH

Whatever kind of bags you need,
Bemis makes them ... and remember
all Bemis products are good products.
Furthermore, you benefit when you
can get all of your needs
from a single source.



☐ SAUSAGE
BAG

☐ LARD PRESS CLOTHS

☐ ROLL DUCK

☐ PARCHMENT-LINED BAGS

☐ CHEESECLOTH

☐ READY-TO-SERVE MEAT BAGS

☐ BEEF OR NECK WIPES

☐ CELLOPHANE BAGS

☐ SCALE COVERS

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Wilmington, Calif.

What sells a pound of lard?



Lard is a staple. It is difficult to convince any woman that any one lard has magical qualities that set it above another. How then can any one lard make its mark in today's tough competitive market? The answer is in a package that bespeaks quality . . . that quickly establishes the "guarantee" of your good brand name. Marathon's Wonder White lard cartons do just that. The snowy whiteness of Wonder White board furnishes a perfect printing surface on which your brand design stands out in vivid, brilliant colors. This catches and pleases the shopper's eye . . . gives your lard an all-important boost toward immediate and continuing sales success. Wonder White cartons are made of specially treated solid bleached paperboard. They work smoothly on high speed filling machines, hold their shape perfectly under all sorts of handling, resist stain and grease penetration, retain their clean look in store and home refrigerator. To boost your lard sales see your Marathon salesman today or write to Marathon Corporation, Menasha, Wisconsin for full information. 

*Wonder White
lard carton
by Marathon*

 **Marathon** Corporation
packaging that sells food



SAVED:

\$17,100⁰⁰

by a Hoerner Packaging Engineer*

Here's Proof:

More efficient packaging, with an eye to prevention of shipping losses and saving labor costs is the job of Hoerner Packaging Engineers. Every day these things are accomplished by our Packaging Engineers, and they might achieve the same savings for your company.

Tylac Company, Monticello, Illinois, manufacturers of prefinished wall panels, saved more than seventeen thousand dollars by adopting only one recommendation of a Hoerner Packaging Engineer in the redesign of one of their corrugated containers.

Write the plant below which is located nearest you and a Hoerner Packaging Engineer will come to your factory to study your packaging problems. His recommendations may increase your profits.

* Mr. H. A. Duncan

PLANTS AND ★ SALES OFFICES LOCATED ALONG THE BACKBONE OF AMERICA...



600 MORGAN ST. • KEOKUK, IOWA

Sales Offices: 209 So. LaSalle St., Chicago 4, Illinois

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• **Des Moines Container Company**
Des Moines, Iowa

• **Ottumwa Shipping Containers**
Ottumwa, Iowa

• **Iowa Fiber Box Company**
Keokuk, Iowa

• **South West Box Company**
Sand Springs, Oklahoma

• **Arkansas Box Company**
Ft. Smith, Arkansas

• **Southwest Corrugated Box Company**
Ft. Worth, Texas

• **Little Rock Corrugated Box Company**
North Little Rock, Arkansas

• **50 E. 42nd St., New York 17, N. Y.**

Every delivery is "special delivery!"

It's easy to see why merchants who use Internationals with Metro* bodies get special advantages on every delivery run.

Internationals help drivers do a better job, faster. They offer greater package capacity. They're more maneuverable, better looking, more economical to operate and maintain.

Internationals with Metro* bodies offer so many special advantages, they have been first in multi-stop delivery truck sales for 14 straight years. See your International Dealer or Branch soon.

INTERNATIONAL HARVESTER COMPANY • CHICAGO

Check these outstanding International features:

- Silver Diamond valve-in-head truck engines built in the world's largest truck engine plant.
- Maximum maneuverability—37° turning angle, more positive control, safer, easier handling.
- Leader in multi-stop delivery field for 14 straight years.
- Six models—with GVW ratings from 5,400 to 11,000 lbs. Cubic foot capacities—235, 292, 375.
- Matched body and chassis built to your specifications. And they're built under one roof to save you money.
- America's largest exclusive truck service organization.

Better roads mean a better America



International Harvester Builds McCormick Farm Equipment and Farmall Tractors . . . Motor Trucks . . . Industrial Power . . . Refrigerators and Freezers

*Metro. Registered trade mark of The Metropolitan Body Company, Inc., subsidiary of the International Harvester Company.

INTERNATIONAL TRUCKS

"Standard of the Highway"



International Trucks with Metro bodies. 7½, 9½ and 12-ft. sizes. Wheelbases—102, 115 and 134 inches. Wide variety of specialized equipment available.

Package it better...so it sells better...

With



Papers For Packers

**Plain or Printed Parchment
Waxed • Laminated • Special Treated**

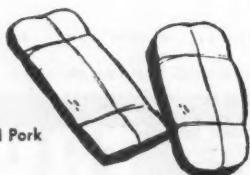


SMOKED MEAT WRAPPERS

Hams
Bacon

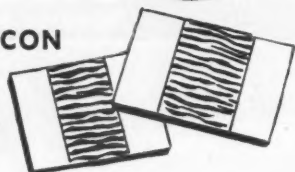
FREEZER

Green Hams
Bellies
Boneless Beef and Pork
Pork Loin



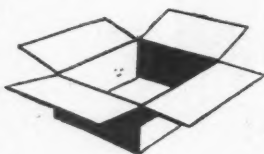
SLICED BACON WRAPS

Layer Pack
Complete Wrapper
Conveyor Sheets



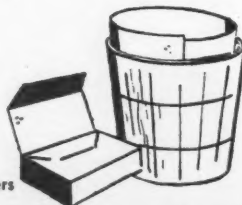
BOX LINERS

for
Pork and Beef Trimmings
Fresh and Frozen
Sausage
Link and Bulk
Between-layer Sheets
Hearts, Tongues, Livers
Spare Ribs, Neck Bones
2 — 28 lb Export Lard
600 lb — Export DS Meats
600 lb — Export SP Meats



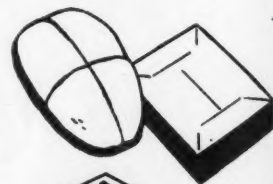
LARD

Carton Liners
Export Box Liners
Circles and Tub Liners



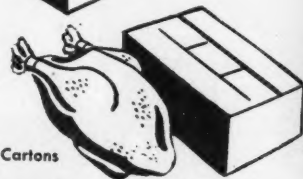
MISCELLANEOUS

Tamale Wrappers
Liners for Meat Tins
Liners for Cooked Ham
Retainers
Wrappers for Cooked Hams
Fores, Hinds, Primal
Beef Cuts
Covers for Slack Barrels



POULTRY

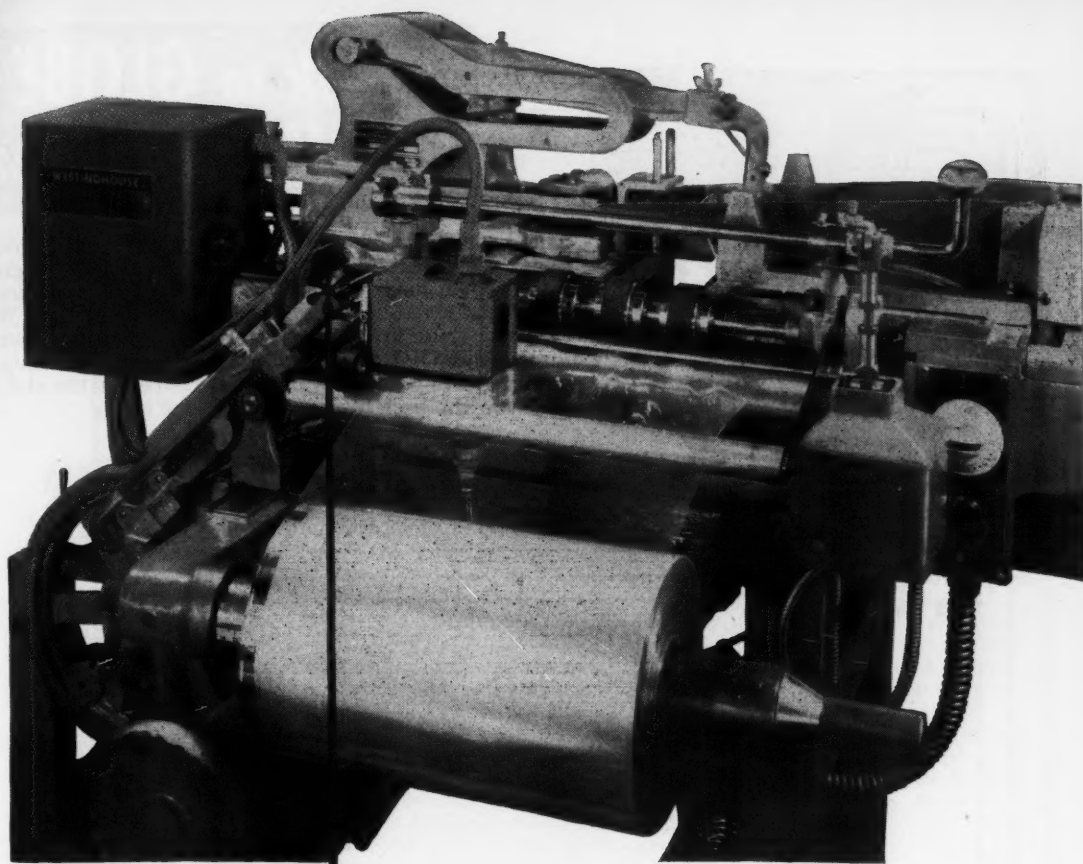
Box and Barrel Liners
Individual Wrappers
Head Wrappers
Giblet Wrappers
Waxed Overwrap for Cartons



WRITE FOR SAMPLES AND PRICES
Kalamazoo Vegetable Parchment Company
PARCHMENT • KALAMAZOO • MICHIGAN

ASSOCIATED COMPANIES:
KALAMAZOO VEGETABLE PARCHMENT CO., DEVON, PENNA.
KVP COMPANY OF TEXAS, HOUSTON, TEXAS
HARVEY PAPER PRODUCTS CO., STURGIS, MICHIGAN

IN CANADA:
THE KVP COMPANY LIMITED, ESPANOLA, ONTARIO
APPLEFORD PAPER PRODUCTS LIMITED,
HAMILTON, ONTARIO • MONTREAL, QUEBEC



Here's one way to make your food machinery produce better . . . faster

Finding ways and means of helping Food Processors and Food Machinery Manufacturers to get better and faster production from their machines is one of the important jobs at Westinghouse.

Westinghouse and Hayssen Develop Drive—The drive for this Hayssen machine for packaging meats, vegetables and other products is a good example. Together, Westinghouse and the Hayssen Manufacturing Company's engineers worked out a drive that is perfectly matched to the needs of this machine.

Fast Production of Identical Packages—For instance, the electric eye "register regulator", shown above, scans the overwrap material as it is fed into the machine and "tells" the cutter bar exactly when to cut off a sheet. The entire wrapping operation itself is also completely automatic—the operator simply feeds the machine and stacks the packages. The result is fast production of identical packages with the printing always in the right position.

Call Westinghouse When You Buy—If you have a problem that involves drives for your food processing machines or any electrical requirements for your plant, call on Westinghouse. In addition to the right electrical equipment for the job, the priceless ingredient Westinghouse offers you is the skill of broadly experienced engineers in putting together the right combination of these devices.

J-94923

YOU CAN BE SURE...IF IT'S
Westinghouse

**EQUIPMENT FOR
FOOD PROCESSING**



Look to **GLOBE** for All Truck needs

The new Globe chassis type trucks embody a radical departure in truck construction that results in greater savings over longer periods of time, less maintenance and operating costs, plus greater ease in operation. Shock resistant structural frames, perfect balance and sanitary finish, plus Globe's high standards of workmanship and materials are your assurance that Globe has the ability to give you the best. Write or call Globe today.

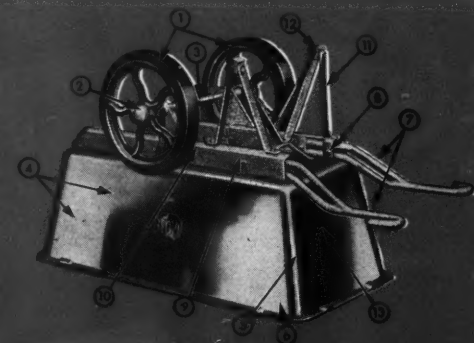


7180



7243

1. 20-inch diameter wheel with new style "S" shaped (stress relieved) spokes and rubber tread.
2. Waterproof bearing: Zerk-type grease fittings.
3. 1 1/4-inch cold rolled steel axle.
4. No. 12-gauge steel body with double pressed rim and heavily reinforced corners, all seams welded away from corners.
5. 2-inch radius sanitary rounded corners for easy cleaning and thorough discharge.
6. Extra heavy corner iron reinforcements.



7. New style adjustable reinforce handles, extra strength and rigidity—cannot twist.
8. New style adjustable handle brackets—double bolted to channel frame.
9. New design heavy channel chassis—extends full length of truck body.
10. All running gear secured to chassis independent of body.
11. Heavy duty legs.
12. Replaceable iron floor-saver shoes.
13. Hot dip galvanized body and chassis.

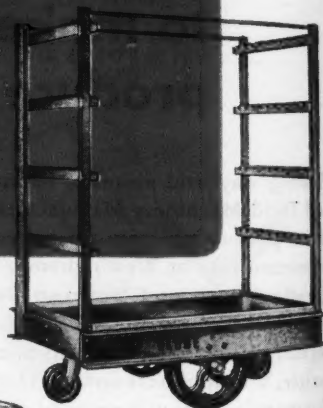


7392



7103

7350



37 YEARS SERVING
THE MEAT
PACKING INDUSTRY
WITH EXPERTLY
DESIGNED
EQUIPMENT

The **GLOBE** Company

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS



DiSalle Recommends Policy of Continued Controls

A more stringent price and wage control program, with a slowdown in the plans for decontrol and suspension and an improved food price control program, was recommended this week by Michael V. DiSalle, former price director. Roger L. Putnam, economic stabilizer, said he would adopt these recommendations as administration policy up to January 20, 1953. DiSalle, who is in Washington temporarily in an advisory capacity to OPS, contended that potentially inflationary pressures run throughout the economy and that controls cannot be safely junked either before or after January 20. He says that in time standby controls may be feasible and that they should be enacted in permanent legislation which will also create a standby price control agency. DiSalle rejected the Phelps selective controls approach, saying that suspension actions may reach the point where they overthrow the entire stabilization program.

Meanwhile, Representative Jesse P. Wolcott, chairman of the House banking committee, which will be influential in controls legislation during the next session of Congress, stated that Congress will be in no hurry to act on controls, despite the eagerness of some members to bring them to an end. He said Congress would wait to see what the new President wants in the way of controls legislation. The Senate banking committee plans to start hearings on controls legislation early in February, but the House committee may not be able to start hearings until late that month. At any rate, it now appears that there will be no early end of controls.

In a press conference late this week President Truman said that price and wage controls should be extended beyond April 30 and that he expects them to be extended.

Hope of Beef Suspension Dims

Acting Price Director Joseph N. Freehill said Wednesday that, in his opinion, the OPS decontrol and suspension programs, originated by Edward F. Phelps, jr., assistant OPS price director, are still active, despite the DiSalle recommendation that OPS maintain the status quo (see above). The DiSalle policy rules out decontrol of consumer goods or food on a broad scale and probably kills beef suspension, he said, but certain other suspensions will be considered on their merits.

Some Washington observers believe that Phelps may stay on at OPS until the new administration names a new price director, assuming such an appointment will be made. If he does remain, his proposals for selective price controls may be revived in some form.

Industry Wage Board Members Resign

The federal wage control program seemed threatened to collapse as a result of the resignation over the weekend of seven industry members of the Wage Stabilization Board. They quit in protest over President Truman's decision to overrule the WSB and grant coal miners the full \$1.90 a day raise. Industry members of several regional boards also resigned. However, the President said Thursday he hoped to have the board reconstituted by the end of the week.

U.S. Remains Fourth in Meat Consumption

Argentine residents ate 230 lbs. of meat per capita last year. The per capita consumption in New Zealand for 1951 was 228 lbs., while Australians consumed 204 lbs. The consumption reported for the United States was 139 lbs. per capita; for Canada, 126 lbs., and for Great Britain, where meat is rationed, 74 lbs. The report, based on a survey of world meat-eating trends, noted that there was more meat produced in the world last year but consumption also increased in many of the main producing countries. Thus there was 20 per cent less meat for international trade than in 1938. Production increased sharply in Europe, but dropped in Australia, New Zealand and South America and, to a lesser extent, in the United States.



1,000,000 POUNDS MOVE DAILY THROUGH ASSEMBLY—SHIPPING COOLER.

Flow-Through Built into Braun's

BUSINESS-LIKE and efficient in front office, killing floor, shipping room, packaging department, coal handling, sewage disposal and other facilities is the way to describe the new plant which Braun Bros. Packing Co. has opened at Troy, Ohio. The plant was formally opened on November 30.

Not content to build just "another packinghouse," the Ohio firm has embodied in the new structure and its equipment, an attractive modern appearance, a high degree of productivity and sanitation and many mechanical aids to processing and product move-

ment. The one-story brick and reinforced concrete structure, which was designed by Henschien, Everds & Crombie of Chicago, is well-adapted for the job of slaughtering 5,000 hogs and 1,200 cattle per week under federal inspection, and for processing them into a wide range of meats and by-products. Food Management, Inc., Cincinnati, made important contributions in arrangement of facilities and development of efficient working procedures.

What are some of the features of the Braun plant?

Starting at the finish and working backward, the spacious order assembly

and packing cooler merits attention. One end of this long room (143 ft.) is devoted to smoked meat and sausage hanging. Racks and trucks of product are arranged in a deep file for about two-thirds of the length of the room and parallel the order assembly roller conveyor with its six scale stations at which various classes of product are added to the orders. The line begins with a carton assembly station and the roller conveyor, after making a right angle turn, finally carries on to the plant's loading dock with its seven truck ports.

Beef moves by rail into the order as-



OPEN HOUSE VISITORS see how hogs are disassembled by cutting.



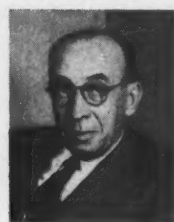
GUIDE SHOWS VISITORS banding and other packaging operations.



PLANT front from one corner.



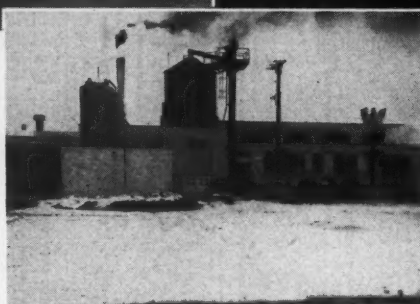
TRUCK fleet on parade.



WALTER BRAUN
President



ALAN J. BRAUN
Vice President



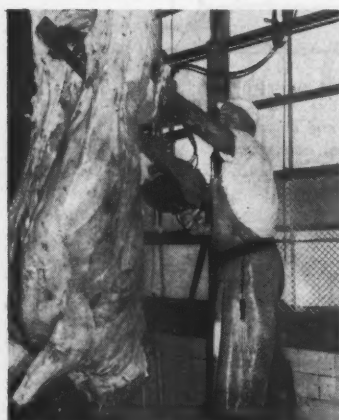
SIDE VIEW of plant showing coal elevator, storage tank and water softener.



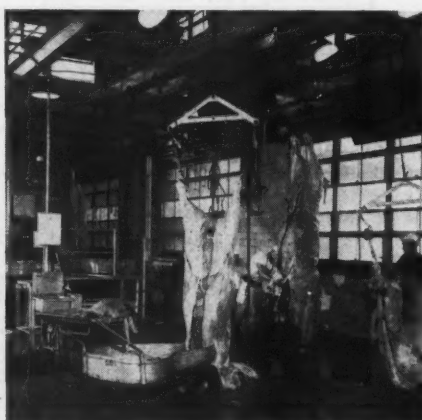
PAUL F. BRAUN
Vice President



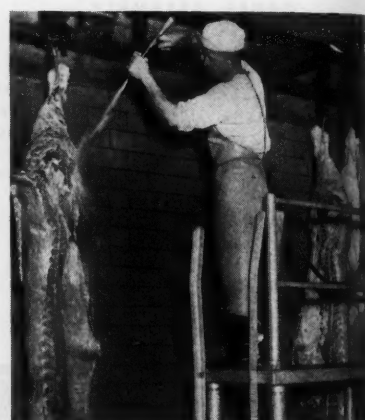
R. R. HOOVER
Sec.-Treas.



CATTLE spread pneumatically as split.



SINGLE rail system is used for final dressing.



WASHING cattle before clothing and chilling.



CLEANSING and stocknetting S. P. products prior to smoking.



LINEUP of the air-conditioned ham and sausage smokehouses.

sembly room at one corner where it does not interfere with other operations and thence goes to the truck dock.

The beef sales, fresh pork, sausage packing and bacon slicing, sausage and smoked meat coolers are ranged along two sides of the order assembly room so that finished product movement is short and rapid.

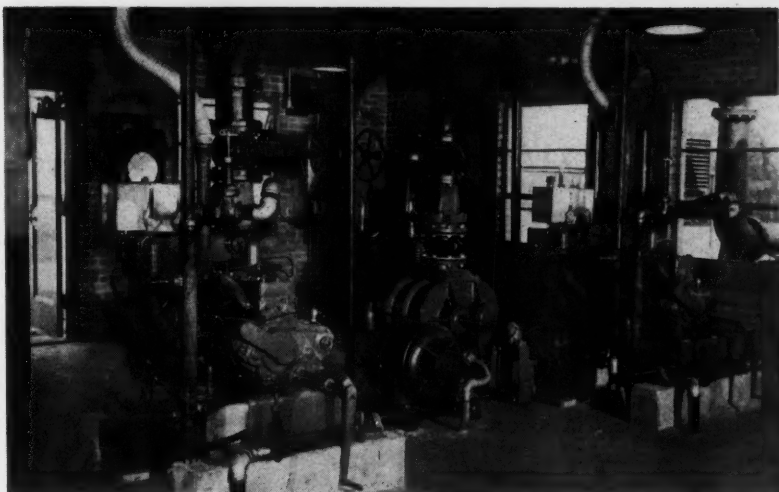
The plant possesses good facilities for packaging meat specialties and the Braun Bros. company is experimenting with new ideas in this line. In the packaging room the molded bellies are fed through two slicers and the sliced bacon goes from the shingling conveyor at a right angle onto a seven-station weighing conveyor. The 1-lb. units are then overwrapped in a Hayssen machine. Small sausage for bulk sale is banded for identification but franks and pork sausage for self-service sale are weighed into 1-lb. units on a three-station conveyor, placed in retaining bands and then overwrapped by another Hayssen machine.

In recent months the firm has been using the Cry-O-Vac process to encase individual units of certain sausage, such as ring bologna; several of the sausage are then placed in a stockinette bag and sold and delivered to the retailer. Braun Bros. has found that sausage cased in this manner has a relatively long shelf life and reaches the dealer in good condition in its stockinette bag.

The cycle of curing and smoking has been worked out carefully to minimize handling and transportation of S. P. and D. C. products and their cages. From the pork cutting floor, which is equipped with automatic cutdown and a traveling side table but stationary ham, shoulder and belly tables, the trimmed pork cuts drop to the curing cellar. After tierce and box curing, the cuts are elevated by conveyor to the first floor room where they are washed, strung and hung on cages for movement to the six air-conditioned smokehouses. This room is also the location for the washing and rinsing stalls to which the cages return after their service in the smokehouses, hanging room, etc.

Other manufacturing processes are concentrated in the same general area of the plant as the S. P. meat preparation room and smokehouses. The sausage curing cooler is nearby, as is the sausage manufacturing room with its three stuffers, vacuum mixer, silent cutter, linking machines, etc. The sausage manufacturing room opens onto the smokehouse alley and the latter terminates in the built-in steam cooker, showers and cook room with kettles and tanks. From the cook room the sausage and meat specialties move into a chill cooler and thence to the hanging area at one end of the order assembly cooler.

The two-story killing floor is approximately 90x90 ft. in size and has walls of glazed tile and brick. The floor is brick in the trucking areas and con-



WASTE DISPOSAL plant's air blowers are driven by methane gas produced by sludge digestion.



SEWAGE DISPOSAL plant basins, operating building and top of sludge digester in background.



EMPTY TREATMENT tank showing aeration nozzles.



FILLED TANK with air diffusing through waste.



EMPTY SETTLING tank and sludge scraper.

SCALDING
WIRE-HAIRED HOGS?

OAKITE

does it—

faster!

(see page 17)



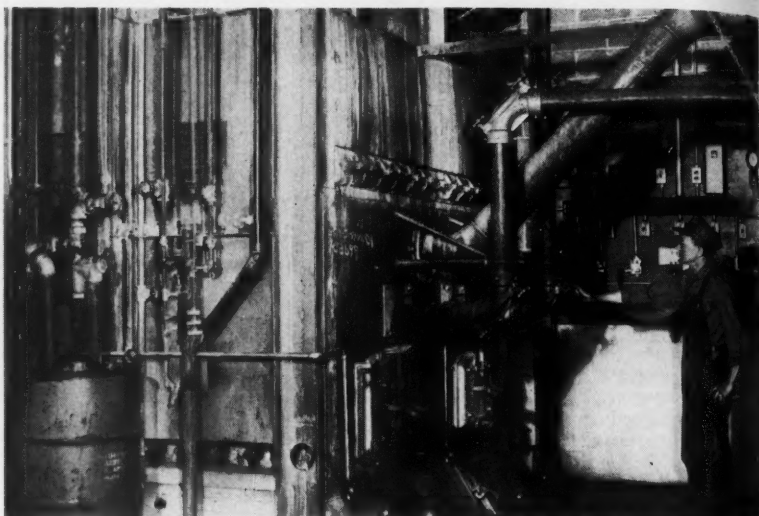
FROM 170 to 233 hogs an hour—that's the increase one packer reports after changing to an Oakite scalding solution. Another reports only 7 out of 647 hogs killed were retained for further shaving.

Potent Oakite solution quickly softens bristles, speeds hair removal. Even wire-haired hogs come out clean, free of scurf, easy to handle. Other advantages, too: no damage to hides... less drag-out of solution... no insoluble deposits on equipment... scalders stay clean.

FREE BOOKLET tells all about Oakite hog scalding—tells how to clean smokehouse walls without scraping; how to clean 500 trolleys an hour; how to cut hours off cleaning time with the Oakite steam-detergent gun. Ask your local Oakite Technical Service Representative for your copy, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE

Technical Service Representatives Located in Principal Cities of United States and Canada



STEAM IS GENERATED by an automatic water tube boiler into which coal is blown by hot air.

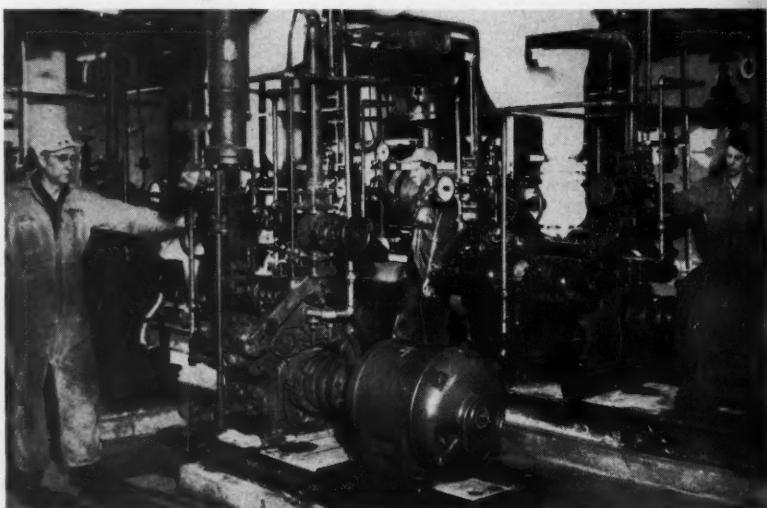
crete elsewhere. The capacity of the three-bed cattle killing section is 30 head per hour and the hog chain is rated at 150 head per hour. The traveling hog inspection table is of the two-pan type with separate pans and holders for the heads. Hog casings are given preliminary treatment on the floor but move into a nearby room for cleaning, grading and salting.

From the half hoist position cattle are raised to a single rail for the final dressing operations and then pass to a sawyer who splits the carcasses mechanically with the aid of a pneumatic spreader.

Beef is chilled in two 30x30 ft. coolers operated at 33° F. This same bank of rooms includes a Tenderay processing cooler which is held at 68° F. and a cooler in which the Tenderay beef is rechilled at 33° before going into a small sales cooler. Tenderay beef is produced for the Kroger Company. The main beef sales cooler is 69x72 ft. and backs on the order assembly cooler.

Dry rendering is employed for both edible and inedible fats. The Braun organization has devoted particular attention to lard production and has worked out operating procedures which yield lard of high quality (see the talk by Alan Braun in THE NATIONAL PROVISIONER of October 18, 1952, page 144). Lard is put through a horizontal plate filter in the 150,000-lb. per week rendering department before going to the filling room where it is plasticized and filled on an automatic line into cartons or pumped directly into tank cars.

Inedible rendering facilities are located in the basement and the dry melters may be charged, if desired, from a brick-floored passageway opening off the killing floor. The hog and hasher-washer are located in the basement and discharge into a sunken blow tank from which the bulk of the inedible material goes to the melters. After they are emptied from the three metal-sheathed melters, the cracklings are carried by
(Continued on page 38)



COMPRESSOR ROOM houses units producing 200 tons of refrigeration and condenser.

To our many friends,
users of wraps by Daniels,
we extend
our Sincere Good Wishes
for a happy
Holiday Season



There is a **DANIELS** product to fit your needs, printed in sheets and rolls . . . transparent glassine • snowdrift glassine • superkleer transparent glassine • lard pak • bacon pak • ham pak grease-proof • sylvania cellophane • laminated papers • special "Heat-Seal" papers.



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MANUFACTURING CO.

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PREFERRED PACKAGING SERVICE

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Chicago, Illinois . . . Philadelphia, Pennsylvania . . . Akron, Ohio
Denver, Colorado . . . Dallas, Texas . . . Los Angeles, California

creators • designers • multicolor printers

53rd INTERNATIONAL PLACES

ACCENT ON YOUTH

*Young men, women win most
of the honors at nation's
biggest livestock show*



Colleges Exhibit Show Champions
Ohio State won with 1,100-lb. Shorthorn steer



Purdue's 242-lb. Poland China took barrow title



Penn State's 145-lb. Hampshire was wether king

THE 1952 edition of Chicago's International, the recognized livestock "show of shows," is history. Held in the International Amphitheatre and adjacent yards, it was a show in which city and country vied for honors, with colleges taking most of the prizes.

Proclaimed a "smashing success" by sponsors, participating winners and losers alike, it was replete with its kings and queens, human and animal, little human interest angles, oddities, comedy and even a touch of "lamb-naping." It also brought out the oldest exhibitor, Robert F. Constant, 93. Constant has shown cattle at the International since 1900.

But the show's prime interest and final end product was its story of the production of food—meat. Through the show rings paraded an impressive array of the finest steaks and chops on the hoof ever produced. Some 11,000 head of them came and went, a collection valued at more than \$10,000,000. It was so close a contest between winners and "also-rans," that spectators were heard to exclaim, "I wonder what the champion is like," when some "culls" were herded into regular cattle market channels for sale.

Serving as an illustration of the climax of the meat production cycle from farm to retail counter, was the National Live Stock and Meat Board exhibit of various grades and meat cuts—beef, veal, pork and lamb. Here, in resplendent



A. D. Weber, renowned livestock judge, is interviewed by Gust Hill, NP market editor.



Collegiate meat judging teams vie for honors in Wilson & Co.'s coolers.



THE JUDGES: Left to right, Robert Sharpe, USDA; Russell Plager, John Morrell & Co.; P. A. Anderson, University of Minnesota; Ken Warner, USDA; R. O. Roth, National Live Stock & Meat Board; A. T. Edinger, retired, USDA, and Howard White, Godfrey & Sons.



THE WINNERS: These young men from Wisconsin U. took judging honors. Front row, R. W. Bray, coach, Charles E. Eckels, jr., Hartford, Wis.; Duane A. Miller, Oregon, Wis., and Justin T. Jousaitis, Madison. Back row: Radley Hyden, Milwaukee, and Melvin Koenig, Marshfield.

order, was displayed the primary interest of the meat packer and processor the finished product of his role in the livestock industry.

The exhibit was arranged on an endless conveyor behind a show window about 60 feet long. To the left hung sides of the four major grades of beef: Prime, Choice, Good and Commercial. On each side was tacked a card showing the percentage of cattle which yield that grade of beef. Only 9 per cent of cattle yield the Prime grade, while Choice comes up in 35 per cent of cattle; Good in 15 per cent, and Commercial, 11 per cent.

Subdivided into four sections on the conveyor were various cuts and kinds of meats from sausage to "crown roast." There were breakfast favorites, luncheon meats and dinner favorites. The whole section was devoted to special meat ideas for various holidays of the year, Irish stew for St. Patrick's day, leg'o lamb for Easter, etc. The importance of meat in the human diet was depicted, too, in another unique exhibit.

Not to forget the important hog by-product, lard, life-size likenesses of President-elect Dwight D. Eisenhower

and Jess C. Andrew, exposition president, were fashioned from it by Frank Dutt of Muscatine, Iowa, who has been carving the Meat Board's lard exhibits for years.

As far as the livestock was concerned, packer interest in the show centered largely in the conformity of the various species to type which will yield the greatest amount of the most desirable cuts and by-products, hence, the educational features and packer support of the different youth activities which tend to serve as training of future producers of ideal meat animals.

Youth played an "extremely important" role in the show. The young people not only exhibited some prize-winning animals in competition with adults, but demonstrated their leadership, dexterity in handiwork, proficiency as judges of meat and livestock as well. Many were generously rewarded with college scholarships and other prizes by Wilson & Co., Inc., Armour and Company and other meat packing and business firms.

Collegians captured the grand championship of the cattle show, the honor going to Ohio State university. The

(Continued on page 40)

BACON PROCESSING by PRESCO HYDROJET Curing Brine Infusion



U.S. PAT.
NO. 2466772

NOTE THESE REVOLUTIONARY FEATURES

SIMPLE OPERATION — One easy manual operation is all that's needed. THE PRESCO HYDROJET automatically does all the rest.

UNIFORM CURING — Brine is injected rapidly through 66 stainless steel needles, assuring uniform diffusion.

RAPID TURNOVER — Pork bellies are processed fast, cutting storage, handling and operating costs way down.

HIGH PRODUCTION — Six or more pork bellies

can be completely infused in a minute — more than 300 an hour by one operator.

RUGGED CONSTRUCTION — Stainless steel and tough plastic materials are durable and easily cleaned.

LOW MAINTENANCE — Few parts subject to wear, breakage or maladjustment. Service requirements are simply and easily handled by operating personnel.

LOW COST — Designed and engineered to be a moderately-priced investment for processors both large and small.

The PRESCO HYDROJET is manufactured and sold only by

PRESCO PRODUCTS

Flemington, New Jersey

Western States Packers Holds Important Directors Meeting

Twenty directors and 30 other members of Western States Meat Packers Association attended a board meeting December 5 at the Hotel Sahara, Las Vegas, Nev. Most of them were accompanied by their wives, bringing total attendance to approximately 100.

The board elected Ernest E. Parrish of the Boise Valley Packing Co., Eagle, Ida., to the office of director from Idaho. He fills the vacancy created by the resignation of Albert R. Faris from that state. Parrish recently purchased an interest in the Davis Packing Co. and will serve the unexpired term of Faris until February 1955.

Applications for new membership were approved for four regular and nine associate members, bringing the total membership to 419, a record high in the history of the association. Plans for the forthcoming annual meeting in February were discussed. Other business included approving the association's action in filing an application with the ICC requesting lower rail rates eastbound on fresh meats and packinghouse products from points on the Pacific Coast. The directors also emphasized the importance of effecting decontrol of beef and veal.

Chicago Sausage Manufacturers Hold Annual Meeting

At the annual meeting of the Packers and Sausage Manufacturers Association, held December 9 in Chicago, the following directors and officers were elected: President, **Scott Petersen, Jr.**, Scott Petersen & Co.; vice president, **Herbert Krueger**, Fuhrman & Forster; secretary and counsel, **Harry L. Rudnick**; treasurer, **Leonard Slotkowski**, Slotkowski Sausage Co.; directors, **W. H. Dukes**, Saratoga Meat Products; **Arthur Forster**, Fuhrman & Forster; **Louis R. Jourdan**, Jourdan Packing Co.; **Paul Kunkel**, Fred Busch Sausage Co., and **Joseph Zicha**, Crawford Sausage Co.

Madden Named Cudahy Director

Frank J. Madden was elected a director of The Cudahy Packing Co. at a meeting of the board of directors, December 8. Madden has been the company's general counsel since his appointment to that office in 1941 and is managing director of the Salt Producers Association. He is a graduate of the University of Chicago and a past president of the University of Chicago Alumni Association.

MAXINE AND LaVerne Andrews of the famous sister singing trio feed **Bill Tarlow**, vice president of Zion Meat Products Co., New York, slices of his firm's salami backstage at the recent United Jewish Appeal rally at Madison Square Garden. **Patti**, the other sister, would rather gulp her own before the trio sang for the benefit. Zion hosted all the entertainers backstage.



PERSONALITIES and Events OF THE WEEK

► **Dreher Packing Co., Inc.**, Columbia, S. C., has appointed **Joseph Goetz** as plant superintendent. Goetz has spent eight years as plant superintendent of the Val Decker Packing Co., Piqua, O. The announcement was made by **V. M. Wells**, general manager of Dreher.

► **Emil M. Wilson**, 62, was awarded a gold pin for 50 years service in the meat packing industry in a ceremony at the Hunter Packing Co., E. St. Louis. He had been employed by Hunter 20 years. **Howard Hunter**, vice president and treasurer of the firm, made the presentation on behalf of the American Meat Institute. Silver emblems commemorating 25 years' service were presented to 14 other Hunter employees, including **Frank A. Hunter, Jr.**, president, and **Henry Belz**, vice president and assistant secretary. Wilson started work at the age of 12 for the old Morris Packing Co. in National City.

► The **Walter E. Focke's** actually stepped back 25 years to celebrate their silver wedding anniversary. To their surprise, a 1914 Dodge chugged up to their Dayton, O. home to take them out to a family dinner. An old feathered hat, mode of the late twenties, was provided for Mrs. Focke; a derby for her husband. The couple who were the Focke's wedding attendants arrived in a 1923 Stutz. Another event in the anniversary celebration occurred in Cincinnati when **Father Cletus Kunz**, who married the Focke's in 1927, sang a high mass in

St. Michael's church and read the papal blessing. A breakfast followed. Focke is vice president of **William Focke's Sons Co.**, Dayton.

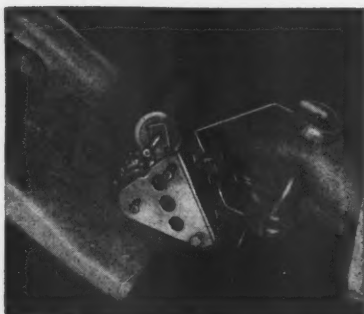
► Announcement was made recently of the marriage of **Mrs. Erwin O. Freund**, widow of the founder and former president of the Visking Corporation, to **Frank A. Kennedy**, who has been connected with Visking for many years.

► **Henry G. Alltucker**, manager of the Sacramento branch, Armour and Company, has been promoted to the company's beef division in San Francisco. **Howard Fisher**, manager of the S. San Francisco sales division, has been appointed manager at Sacramento.

► An international board member of the Camden, N. J. Local No. 56 of the Amalgamated Meat Cutters and Butcher Workmen has been appointed labor attache to the ambassador of our government to Turkey. **Leon Schachter** left early this month for his post in Ankara, Turkey.

► **Paul J. Burch**, treasurer, Stark, Wetzel & Co., Inc., Indianapolis, and **Adrian H. Van Kampen**, assistant comptroller and assistant secretary, Armour and Company, Chicago, have been elected to membership in the Controllers Institute. Established in 1931, the Institute is a non-profit organization of controllers and finance officers from all lines of business, with a total membership exceeding 4,000.

► **Walter B. McCray**, general manager of Koch Supplies, Kansas City supplier of equipment and machinery for the meat industry, was a guest lecturer recently at the University of Missouri school of agriculture. In the morning McCray met in round table discussion with the seniors and graduate students in the Meat Processing



GREAT LAKES CONTINUOUS BRANDING FOR SLAB BACON!



New compact balanced design of this No. 206 Roller Brander brings new speed and accuracy to bacon marking. Steel and rustproof metal construction with hardwood handle, self-inking, interchangeable engraved marking dies. Quick drying impressions never smear. Complete with die of average design costs only \$70.00! Order now.

FAST, EASY ROLLER BRAND- ING FOR YOUR READY-TO- EAT HAM!



Here's the perfect marker for fat-surfaced products. Non-smear impressions because heated die sets mark lightly into fat. Balanced design for easy use.



This 205 Brander is 4 3/4" wide, 10" high, 115 or 230 volts. Costs only \$62.50 with average die. Use with 14 1/2" ink pad (only \$6.50 complete with tray and ink pot). Send for details.

GREAT LAKES STAMP & MFG. CO.

2500 Irving Park Rd., Chicago 18, Ill.

course. Recent developments in methods and techniques was the subject of the discussion. In the afternoon the beginning Meats class heard him make an enthusiastic talk on "Opportunities in the Meat Industry." McCray dealt with the tremendous importance of the meat industry to our national economy and pointed out the opportunities available to young men with a sound basic knowledge of the industry. Professor Dan Brady of the university's department of animal husbandry said that the students gained much practical knowledge from the discussions.

►Joseph Strobl, president, Hammond Standish & Co., Detroit, has written company creditors, urging them to accept Hammond Standish stock in exchange for their notes. He had suggested this in a previous letter, and more than 54 creditors decided to follow his recommendation. Strobl reminded creditors that the stock was traded on the over the counter market in Detroit and said he believed that if a sufficient amount of notes are exchanged for stock and profitable operations can be continued, this market will again be available to stockholders. The exchange of the notes for Hammond Standish stock would put the company in a much stronger financial position and perhaps allow the company to petition the court to lift the receivership, he added.

►Floyd Segel, vice president, Wisconsin Packing Co., Milwaukee, recently announced the appointment of Robert Heller as foreman of its beef boning department. New, improved facilities for this department were recently completed. Heller started to work as a boner on the night swing in the old boning department. He was appointed



ROBERT HELLER

night foreman and with the consolidation of all boning operations, he was placed in charge.

►Twelve students from South Dakota State College at Brookings participated in a meats judging and meats identification practice session at the John Morrell & Co. plant in Sioux Falls, S. D., shortly before the International. The students and their instructor were guests of the Morrell company at a dinner. Henry T. Quinn, general manager of the plant, spoke briefly. C. I. Sall, assistant manager, presented Harold Kurtz, season high point individual of the team with a leather bag. Frank Lingo, head of the Morrell agricultural service department, presented the group with a check to help on expenses to Chicago.

Renderers Group Names Committees for Next Year

John J. Hamel, president, National Renderers Association, has announced committee appointments for the next year, made during the recent annual convention in San Francisco. Hamel heads John J. Hamel Co., Birmingham, Mich. The executive committee, in addition to Hamel and Ralph Van Hoven of Van Hoven Co., St. Paul, who is the association vice president, includes R. E. Morse, James F. Morse & Co., Boston; Joseph Firpo, Stockton Tallow Works, Stockton, Cal., and E. J. Lindhardt, National By-Products, Denver.

Tallow Research: Martin J. Rubin, H. M. Rubin Co., Long Island city, N. Y., chairman; R. B. Mortimer, Peterson Manufacturing Co., Los Angeles; Gene Hopton, West Point Renderers, West Point, Miss.; L. L. Horton, Consolidated Rendering Co., Boston, and Homer M. Ackerley, National By-Products Co., Des Moines.

Meat Scrap and Tankage Research: Ralph Van Hoven, chairman; Robert C. Sage, Mutual Rendering Co., Philadelphia; C. O. Cummings, J. D. Jewell Co., Gainesville, Ga.; Al Boldon, Faber & Co., Peoria, Ill., and Nels Hamberg, Peterson Tallow Co.

Equitable Basis for Area Dues: Seymour Heller, Denver Rendering Co., Denver, chairman; R. B. Mortimer, Peterson Mfg. Co., Los Angeles; Wilbur Allaert, Allaert Acres, Carbon Cliff, Ill., and Kirk Mendenhall, North Platte Rendering Co., North Platte, Neb.

Marketing Procedures: J. Kenneth Healy, Kavanaugh Products, Baltimore, Md., chairman; Leland J. Ryder, J. O. Ryder Rendering Co., Matamoras, Pa.; Theo. H. Ruff, Retailers Tallow & Calfskin Association, Milwaukee, and Richard F. Ball, Eugene C. Kraus, Ball & Co., Buffalo.

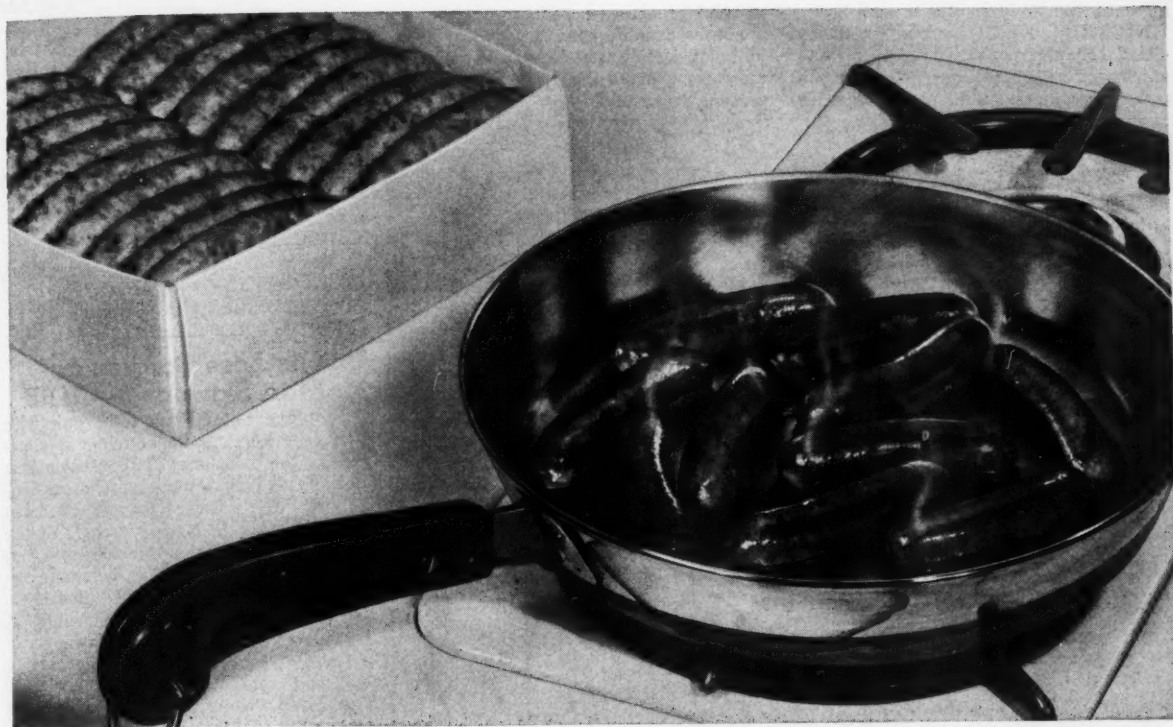
Freight Rates: R. W. MacGregor, Kentucky Chemical Industries, Cincinnati.

Stark, Wetzel Names Stewart To General Manager Post

William Stewart has been appointed general manager for Stark, Wetzel & Co., Inc., Indianapolis. Stewart joined the company some 25 years ago and became one of its first general line salesmen. He led all the company's sales routes and won many sales contests. In 1950 he became "Salesman of the Year" and shortly after was made assistant sales manager. Herb Lewis, who has been with Stark & Wetzel for more than ten years, continues as sales manager, and will be assisted by John Heid, a 27-year veteran with the firm. Paul Brooks was advanced to assistant sales manager of the firm's country routes operating from the Indianapolis plants, while Joseph Reichart was appointed assistant sales manager.

Tender Perfect

**SAUSAGE TENDERNESS EVERY TIME
IN WILSON'S NATURAL CASINGS**



Fresh Pork Sausage is more popular than ever when stuffed in Wilson's well-graded sheep casings. Count on increased sausage sales with Wilson's Natural Casings.

**In every way
Sausage is best in**

Wilson's

Natural Casings



General Offices: Chicago 9, Illinois

BRIEFS ON DEFENSE POLICIES AND ORDERS

CONTROLLED MATERIALS: NPA has increased the self-allotment limits on miscellaneous construction.

COPPER: OIT has ended licensing of copper scrap for export pending improvement of the supply picture. At the same time the NPA has indicated a forthcoming change in Order M-16's reporting requirements in an effort to increase the flow of copper scrap.

NICKEL: NPA warned primary nickel consumers that there is no end of current shortages or restrictions in sight. Any increases in nickel supplies

will go directly to military production or to the stockpile.

TIN CANS: OPS gave metal can manufacturers a 4 per cent price increase, to be added to their selling price in the first half of 1952, thus preserving normal industry price relationships. Can makers are given optional methods of taking the price increase.

SPICES: Imported spices, seeds and herbs have been exempted from controls.

WOOL GREASE, LANOLIN: OPS ruled that before a maker or processor of wool grease or lanolin can change to a non-returnable container sales basis, he must certify that he will not charge more for a drum than the ceiling set in section 3 (a) of CPR 36.

High Court Rules Plant Owners Can Bar Entry of U. S. Inspectors

The Supreme Court this week voided the government's main weapon for enforcing the Pure Food and Drug Act. However, the decision is not expected to make much difference in administering the law.

The court ruled the government could not prosecute an apple processor who refused to let federal investigators inspect his plant. The government had argued that it relies on plant inspection as its main device in unearthing violations, and also spot checks shipments.

Government officials do not expect companies to begin refusing entry to food and drug inspectors. Most companies, they said, willingly comply with the regulation and cooperate with inspectors.

Also, the Food and Drug Administration will ask the new Congress to clarify inspection provisions of the act to admit government inspectors.

Unions Lose Bargaining Right in Slowdown—NLRB

Employers don't have to bargain with their workers' union during a slowdown, the National Labor Relations Board ruled unanimously. The case involved Phelps Dodge Copper Products Corp., Elizabeth, N. J. Members of the union engaged in a slowdown, sanctioned by the union. The company refused to bargain during the slowdown.

The NLRB five-man panel said: "It is well established that a slowdown is a form of concerted action unprotected by the (Taft-Hartley) act. The vice of the slowdown derives in part from the attempted dictation by employees, through this conduct, of their own terms of employment. They are accepting compensation from their employer without giving him a regular return of work done."

NIMPA Divisional Meeting

Some two dozen members and associate members of the southwestern division of National Independent Meat Packers Association held a meeting last week at the Baker hotel, Dallas.

Following a report of the regional vice president, Chris E. Finkbeiner, Little Rock (Ark.) Packing Co., Wilbur LaRoe, NIMPA general counsel, made a report. Resolutions asking for the decontrol of meat prices and for concerted action on eradicating vesicular exanthema were passed. LaRoe led a discussion on the proposed regulations under the Packers & Stockyards Act. The group also discussed net weighing of prepackaged meat and tests being made preparatory to revising federal regulations on moisture content in sausage.

Take an interesting few minutes' trip up and down the Meat trail. Page 25.



ZEST—amazing "flavor improver" can give you better tasting, faster selling meats!

For just a fraction of a cent a pound, your foods can have more rich, true meat flavor than ever before. More sales appeal, too... for meat that tastes best, sells best! Without adding any flavor, color or aroma of its own—ZEST—Staley's pure Monosodium Glutamate, coaxes forth every last bit of tempting natural flavor already present in your meat

products. Easy to use, ZEST is simply added to your products in dry form without a single formula change! Do as meat packers all over the country are doing. Add ZEST to your products... tell your customers about it... and then watch your sales climb!



STALEY'S 99-1%
Pure Monosodium Glutamate

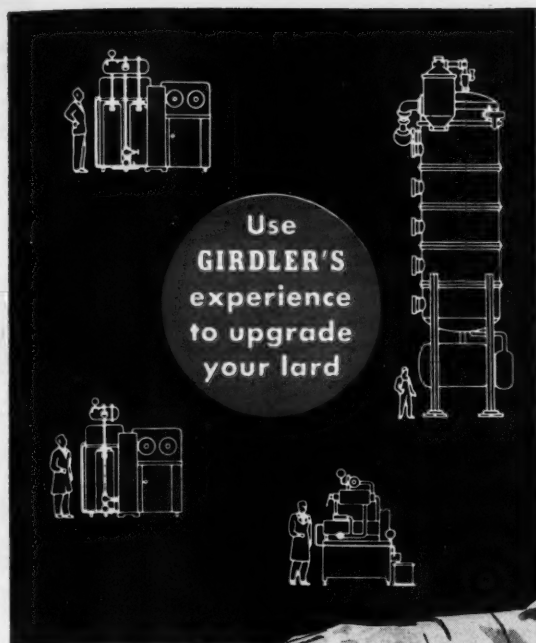
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WRITE TODAY for details about low cost, miracle working ZEST, its uses and advantages in meat products.

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VOTATOR Lard Processing
Units are designed for capacities of 3,000, 5,000 and 10,000 pounds per hour. VOTATOR Deodorizer requires less than half the stripping and vacuum steam needed for batch methods.



A better product...and more salable!

More and more housewives choose fine shortening by brand name... because they are sold on its smooth, creamy texture, neutral flavor, and superior keeping qualities.

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Apparatus you can process at high rates in very small floor space. That's because lard is processed continuously...chilled, plasticized, and delivered for packaging in a few seconds!

For the first step call on Girdler for an engineering analysis. Girdler

has a wealth of experience in the design and construction of complete lard-base shortening plants for continuous, closed-system, controlled processing.

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Gives Good Protection, too!

Fine foods deserve the *best* flavor-protection that packaging can provide. That is why so many packers of moist foods use so much West Carrollton Genuine Vegetable Parchment, year after year—thereby winning quicker and more lasting

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Wool Growers Come to Chicago for Their Annual Convention

Sharp declines in the value of important by-products have been an important factor in bringing about lower prices paid for steers, Wesley Hardenbergh, president of the American Meat Institute, declared this week in addressing the National Wool Growers Association convention at the Edgewater Beach hotel, Chicago. This was the association's eighty-eighth annual meeting.

"A 1,000-lb. steer is worth \$14.20 less to the packer today than 18 months ago," he added, "because of a 67 per cent decrease in the value of tallow and a 47 per cent decrease in the value of hides.

"Tallow, of which a 1,000-lb. steer yields 50 lbs., has dropped from 14.75c per lb. to 4.94c per lb. in the last year and a half, while cured hides, which average 60 lbs. for a 1,000-lb. steer, have dropped from 33c per lb. to 17.5c per lb. during a like period of time.

"The country's sheep and lamb population has shown an upward trend during the past two years, but," the speaker stated, "heavy marketings during the current season apparently have halted the increase. Over the years dressed lamb prices have followed closely the trend in beef prices, but, because of wide fluctuations in wool prices, returns from sheep production have not been comparable with cattle."

In addressing the group, the AMI president asserted, "I am convinced that the various groups constituting our entire livestock and meat industry must work increasingly closer together if we are to withstand and overcome the obstacles which so often operate against us—such things as the onslaught of disease and weather, the problems of competition and regulation and the effects of prejudice and misunderstanding. Big as our intra-industry problems are, they are insignificant in comparison with our general external problems.

"Probably the greatest problem facing the livestock and meat industry as a whole is in the field of public relations. There can be no question that during recent years meat has taken on an importance in the lives of our people that is unparalleled in history. The price of meat seems always to be a matter of concern to the consumer. Even a relatively few years ago, when some meats were retailing as low as 10 or 15c a pound, people were complaining about meat prices. Thus, you can see that public concern about the level of meat prices is nothing new. It has been with us a long time and seems to be a state of mind which we have perpetually.

"Meat prices have not increased as much in the last 25 or 50 years as have wages. In 1901—50 years ago—our statisticians figured that it took 52 min-

utes of work to buy a pound of meat. In 1926—25 years ago—it took 37 minutes and in 1951 it took slightly more than half an hour. Today it takes only 30 minutes. So you can see that the real cost of meat, measured in terms of the amount of work necessary to earn the money to buy it, is less now than it was in the 'good old days.'"

Hardenbergh emphasized that today people are concerned not only with the price of meat but even more with the problem of getting a supply of it for their personal consumption. "There also is," he said, "a new appreciation of the food value, the healthfulness of meat and its desirability in the diet. Thirty years ago a great deal of propa-

ganda was being circulated about meat—that meat caused a wide variety of ailments, ranging from kidney trouble to housemaid's knee. Today, as the result of medical, nutritional and other scientific research, doctors are recommending meat in reducing diets as well as in the daily diet, and also in the diet of the sick and those recovering from surgery."

Other features of the convention included a "Make It Yourself—With Wool" national style revue on Monday's program. The revue, sponsored jointly by The Wool Bureau, Inc., and the Women's Auxiliary to the National Wool Growers Association, included as

WEAR-EVER *Aluminum*

STEAM JACKETED KETTLES

SANITARY—Tangent draw-off is easy to clean. Open bead cannot gather or hold dirt. Kettle meets all sanitary codes.

COVERS—Available in two types; one-piece (attached) or two-piece (removable). Lips extend over kettle bead.

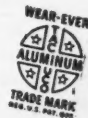
SEAMLESS—Inside and outside shells are drawn from individual sheets of strong aluminum alloy. No inside welds.

HIGH EFFICIENCY—Wear-Ever Aluminum reaches temperature fast. In many instances, production time is lowered. And cooking results are easily controlled, because cooking stops quickly when steam is turned off.



Available in 10, 20, 30, 40, 60, 80, 100 & 150 gallon sizes. Also pedestal type.

TOUGH ALLOY—Wear-Ever's extra-thick, extra-hard aluminum alloy gives extra years of service.



A complete line for meat packers, canners and sausage manufacturers, including



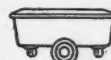
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TITLE.....

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participants 40 champions and second place winners in state contests.

Other speakers besides Hardenbergh included Dr. W. G. Kammlade, associate director of extension at the University of Illinois, and Stephen H. Hart, National Live Stock Tax Committee attorney.

At the special lamb session Tuesday afternoon, Howard Vaughn, honorary president of the N.W.G.A. spoke on "Meat Around the World."

Robert Franklin, secretary of the California Range Association, discussed the "Shepherd's Importance" at the Wednesday meeting.

More than 700 members and guests attended the convention. The American Meat Institute, Armour and Company, Swift & Company, Wilson & Co., Inc., Geo. A. Hormel & Co., Rath Packing Company and John Morrell & Co. served as hosts.

Anti-trust Probe of Soap Makers Dismissed

A federal grand jury at Newark, N. J., returned no indictments or presentments after concluding an anti-trust investigation of several large soap and detergent manufacturers. Firms under investigation were Procter & Gamble Co., Colgate-Palmolive-Peet Co., Lever Brothers Co., Armour and Company, A. C. Neilson Co. and the Association of American Soap & Glycerine Products, Inc.

California VE Hearing

The Joint Legislative Committee on Agricultural Problems of California recently met to consider legislation to eradicate VE disease in hogs. The group discussed whether California should adopt measures to require the cooking of all garbage fed to swine. State officials estimated that the cost of establishing such a procedure and properly enforcing its regulations would cost about \$675,000.

The livestock department of the California Farm Bureau Federation declared that it is opposed to immediate legislation of this nature and recommended instead that a large appropriation be established by the legislature and granted to the University of California for research. The chief objectives of such research would be to develop a possible serum to immunize hogs against the disease and to establish experimentally two pilot plants to determine whether it is practical to cook the garbage and whether it thus provides satisfactory feed to hogs.

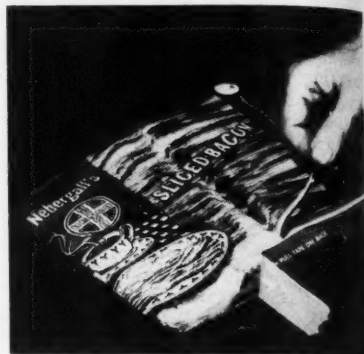
A second hearing was scheduled to be held in the State Chamber, Sacramento, Wednesday a.m., December 17.

Freight Rate Proposal

A proposal by a midwestern shipper requesting an in-transit privilege on meat for processing at California points (Trans-continental Freight Bureau Application C-9162) has been declined.

Zip Tape Opens New Sliced Bacon Packages

The D. E. Nebergall Meat Co., Albany, Ore., is now packaging its sliced bacon in a cellophane bag which opens with the same Zip Tape so familiar on



packages of cigarettes and confections.

Once in the home the bags may be opened sufficiently by a pull on the tape to permit removal of a few slices at a time while the cellophane wrapper stays on the package. This allows the Nebergall brand identification to remain with the bacon until the last slice is gone.

The package is a flat bag, colorfully printed in red, white, blue and yellow. The Zip Tape bags are a recent development of The Dobeckmun Co. of Cleveland and are printed by Dobeckmun's "Lithopaque" process.

AFL, Morrell Sign Contract

A new contract has been signed between John Morrell & Co., Sioux Falls, S. D., and Local 304, Amalgamated Meat Cutters and Butcher Workmen. It grants a 4c per hour general wage increase for all employees plus an additional 4c per hour increase for female employees. Other provisions also are similar to contracts signed recently by major packers and the union.

Ask Higher Truck Levies

Connecticut's State Legislative Council, in a report to the 1953 state legislature, has suggested that large truckers be required to contribute more revenue to the state through an increased diesel fuel tax, higher registration fees or special tolls for use of state highways. The council rejected a proposed gasoline tax increase.

Vesicular Exanthema Study

National Independent Meat Packers Association has published a booklet on vesicular exanthema. It discusses the present status of this hog disease and the urgent need for cooperation by packers, livestock interests, state and national departments of agriculture. The booklet is a result of a resolution adopted by several divisions of NIMPA on VE.

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Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

MAYER'S Special

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	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
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roll-easy wheels and casters for every type of industrial application.

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Price Cut Tests Result in Frozen Steak Sales Climb

"Forget percentages and concentrate on dollar-cents profits when you're dealing in a fast-selling frozen meat item," is the philosophy behind growing sales of Grand Duchess Steaks, Inc., Akron.

Harry H. Snyder, president, initiated three tests to determine the results of lower markups on the steaks.

Test one was held in a 35-store unit of a national food chain in Ohio. The chain normally sold 1,700 packages of Grand Duchess Steaks per week. During a Friday and Saturday special, the retail price was cut 12 per cent. Sales zoomed. The chain moved 5,724 packages of steaks in that two-day sale—and ran out of stock.

Test two was conducted in a single store of a cooperative buying chain in Cleveland, which had been selling 24 to 36 packages of the steaks weekly. The retail price was cut 7 per cent. Sales volume jumped to 276 packages in the two-day test sale—more than seven times the normal weekly volume.

So successful were the results of lower markup in the retail food market, that Snyder was curious to see its effect at the distributor level. A distributor in upper New York state was selected for test three. He shaved his gross profits from 13 per cent down to 9 per cent, and local retailers followed suit. Result—sales quadrupled.

As a result of these tests, a price cut was recently put into effect throughout the 16-state area where the steaks are marketed.

Though it is still too early to forecast the results of the price reduction, Snyder predicts that Grand Duchess Steaks will be the top dollar-volume item in the frozen food cabinet.

Flashes on Suppliers

UNITED BUTCHERS' SUPPLY: This Toledo, Ohio, firm has moved to new and substantially larger quarters at 509 Monroe st. Seymour Goldberg, head of the concern, said the move was made to enable the organization to better serve its growing group of customers with equipment and supplies produced by concerns which United represents.

THE RAPIDS-STANDARD CO.: Two departments of this Grand Rapids, Mich., firm have moved from their former address at 43 Grandville ave. to new quarters in that city. The Sales and Advertising division is now located in the Rapistan Building, 144 Trowbridge st., NW, Grand Rapids 2; the Sales Engineering department is quartered in another company plant at 507 Plymouth rd. Both the new offices feature the latest in lighting and air-conditioning.

Since 1900 there has been a 17 per cent increase in beef cattle and a 53 per cent rise in human population.

Many States Will Seek Additional Road Funds

Extending a trend which already has spread rapidly in recent years, proposals for increased highway-user taxes or bond issuance, or combinations of both, will be widely sought in state legislative sessions throughout the country during 1953 to raise additional revenue for highway modernization needs.

A survey of reports from state capitals indicates that gasoline tax increases will be sought in at least a score of states, with such proposals already indicated as likely in Arizona, Arkansas, California, Colorado, Connecticut, Indiana, Maryland, Montana, Nebraska, New Jersey, New York, North Carolina, North Dakota, Ohio, South Dakota, Texas, Utah, Vermont, West Virginia and Wisconsin. Continuation of added gasoline taxes now being imposed on a "temporary" basis will be sought in some states, including Kansas and Oklahoma.

States in which new or increased taxes against trucks probably will be proposed include Arkansas, California, Colorado, Connecticut, Indiana, Maine, Maryland, Nebraska, New Jersey, North Dakota, Ohio and Vermont.

Highway bond issues will be proposed in more than a dozen states, with list already indicated as likely to include California, Connecticut, Iowa, Maryland, Montana, New Hampshire, New Jersey, New York, North Dakota, Ohio, Oklahoma, South Dakota and Utah.

OPS Committee on Earnings

The Office of Price Stabilization has set up a new staff committee to expedite earnings standard surveys under the simplified procedures recently initiated.

In a staff bulletin signed by Acting Price Director Joseph H. Freehill, the OPS staff is informed that the revised procedures have failed to speed up price action in the manner anticipated and therefore a new committee is being set up.

Omaha River Pollution

A recommendation that the city of Omaha and industries in the area start at once to build adequate plants for the treatment of domestic sewage and industrial wastes has been made by the U. S. Public Health Service. It recommended that the discharge of livestock and poultry packing off into the sewers be immediately discontinued.

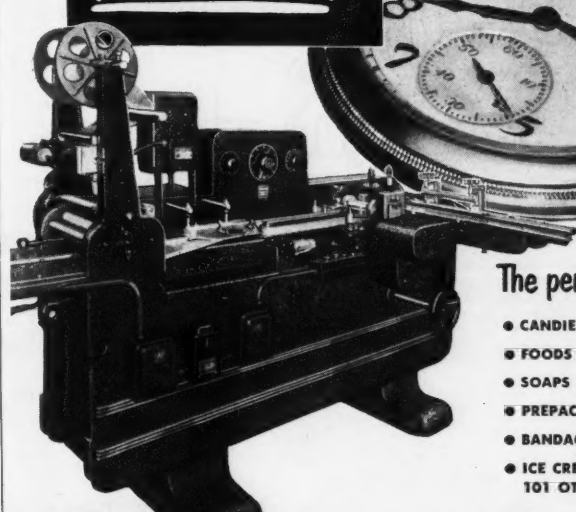
Financial Notes

Hygrade Food Products Corporation has declared a dividend of 50¢ per common share. Last year the dividend was 25¢ per share, with a 5 per cent stock outlay. Hygrade has paid a dividend each year since 1942.

Every Second...

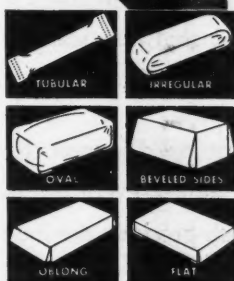
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with this machine, betters your
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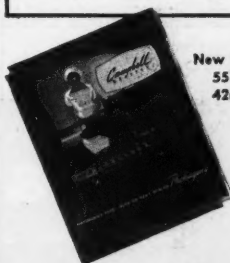
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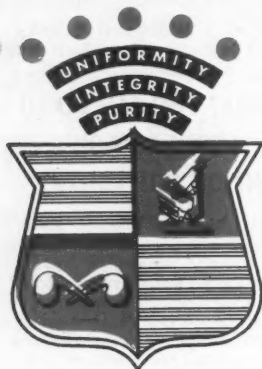
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NEW TRADE LITERATURE

Sanitation in the Meat Plant (NL 27): A smartly done brochure tells how a national organization provides industrial plants with a complete consultative and inspectional sanitation service. The brochure outlines a five-point program for sanitation practice and offers photographs and biographical information on the staff members.—Orkin Institute of Industrial Sanitation.

Refrigerated Truck Bodies (NL 30): A new 1953 catalog offers comprehensive information, including large, detailed plan drawings of refrigerated truck bodies. Specifications for each of these units, including body capacity, compartments, insulation, lining and floors, door construction, lighting, etc., are given. The catalog covers bodies primarily used for retail and wholesale delivery.—Herman Body Co.

Skin Disease Control (NL 31): A new booklet, "The Control of Dermatitis in Industry," presents in an attractive manner a simple prevention and control program for keeping plant personnel free of Dermatitis. Included in the brochure is a six-page chart covering a wide range of industries. It lists various working conditions, types of dermatitis prevalent where these conditions exist and suggested preventive measures. Brief descriptions of typical industrial skin troubles are included.—West Disinfecting Co.

Slaughtering Equipment (NL 32): A new, 2-color catalog on cattle, calf and sheep slaughtering equipment is uniquely done. The first 17 pages are devoted to a pictorial review of the operations performed in slaughtering and dressing cattle and sheep, from knocking pen and wheel hoist to the coolers. Further on the manufacturer shows and describes the slaughtering equipment needed. Detailed drawings indicate the various wholesale and retail cuts of beef, lamb and veal. While all the equipment is portrayed photographically, much of it is further illustrated with plan drawings that indicate how it can fit into kill floor layouts. Equipment is indexed both alphabetically and according to number for quick reference.—Allbright-Nell Co.

Records on Microfilm (NL33): A seven-point service for placing records on microfilm is outlined in a recently published, illustrated booklet. The booklet provides an analysis of records to determine which ones should be filmed. It shows how they are filmed, indexed, filed and located when needed.—Remington Rand Inc.

Use this coupon in writing for New Trade Literature. Address: The National Provisioner, giving key numbers only. (12-13-52)

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Horsemeat Bill Asked

A bill filed for consideration by the 1953 Massachusetts legislature would require that horsemeat offered for sale be labeled with the word "horsemeat" in 20-point plain Gothic type. The proposed state legislation also would require that customers in eating places be notified if horsemeat is being served. Violations would be punishable by a \$50 fine.

Colored Oleo on Sale

Sale of colored oleomargarine began in the state of Washington, December 3. In the election in November voters approved the colored oleo initiative.

AFBF Attacks "Inflationary" Government Subsidies

In the presidential message prepared for the annual convention of the American Farm Bureau Federation, Allan B. Kline criticized the theory of "get-it-from-the-government-for nothing." This philosophy "aids and abets inflation," he said, declaring inflation, "already long continued," a "dangerous path."

The stand taken by the AFBF has been that farm price supports are an appropriate and necessary protection against unreasonable price declines but that it is not the responsibility of the government to guarantee profitable prices to any economic group in the nation.

I wouldn't be caught
dead
wrapped in anything but



Sta-Tuf

One of a number
of HPS Meat Wraps that
MEET MEAT'S MUSTS
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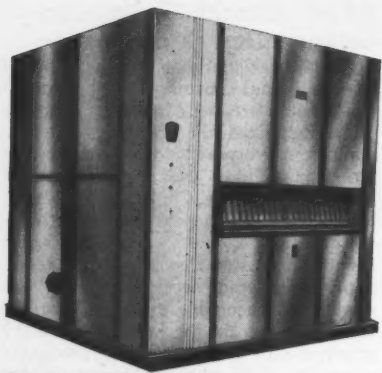
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PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
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Perfect Loaves
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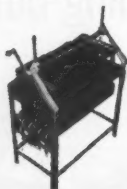
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- Thermostatic Heat Control
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Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



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gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking or shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

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Braun Bros'. New Plant

(Continued from page 20)

a screw conveyor to the continuous screw press. A small blow tank is used to transport catch basin skimmings to the rendering cookers.

The thoroughness of management planning with regard to the new plant is indicated by the modern facilities provided for coal handling and steam generation. Coal comes to the plant in railroad cars and is dumped into a pit beneath the siding (see photo on page 18). From the pit the coal is elevated to a tank from which it flows as needed into a stoker and is then blown by hot air into the boiler fire box. The integral furnace and boiler of the water tube type operates at 125 lbs. pressure and is rated at 240 h.p. The boiler has a stationary grate and under-fire draft and is equipped with a fly-ash collector. The boiler walls are water-cooled. Feed-water is furnished from the nearby softening plant at 225° F.

About 75 per cent of the entire plant is refrigerated. The four motor-driven compressors, with a total capacity of 200 tons, are housed in a room connecting with the boiler room and repair shop. Refrigeration is supplied in the various departments by floor type unit coolers discharging direct at the ceiling level.

Availability of clean work clothing and beef shrouds is assured by a plant laundry.

One of the most interesting aspects of Braun operations is the waste treatment plant in which a by-product of the treatment process is employed to drive part of the equipment required.

Officials of the company decided that sewage from the packinghouse could not be treated economically in the municipal disposal plant, which is located only a few hundred yards away. It was decided to construct a waste treatment plant of the activated sludge type following a design developed by Paul A. Uhlmann & Associates, consulting engineers of Columbus, Ohio.

The low flow in the Great Miami River requires a waste purification of at least 85 per cent and therefore a modified complete treatment plant was required. The plant consists of a wet well; a preaeration tank of 37,500 gals.; a primary settling tank of 75,000 gals.; two aeration basins of 234,000 gals.; a final settling tank of 86,000 gals.; a sludge digestion tank of 300,000 gals., and an operating building to house pumps, blowers, laboratory and chemical feeders. (See photos on page 19.)

The sequence of operation calls for the diffusion of air through the waste water as it flows through the preaeration and aeration tanks. The sludge which is precipitated into the primary settling and final settling tanks, as a result of the oxidation brought on by this air, is pumped into the digester. The sludge is heated by means of steam coils and the methane gas produced in the digester is used for fuel in two

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gas engines which drive the compressed air blowers furnishing air for purification of the waste. (See photograph at top of page 19.)

Digested sludge from the plant is used as farm fertilizer and purified effluent passes into the Great Miami River. Average BOD reduction since placing the waste treatment plant in operation has been calculated at 98 per cent.

Designer Uhlmann points out that due to erratic flow of wastes during a period of ten hours only on week days, and no flow on Sundays, it was necessary to prevent septicity of the waste in the tanks by a simple but novel arrangement permitting complete recirculation of the tank contents. This subjects the shock loadings arriving in the afternoon to proper treatment throughout the night. The treatment plant can be easily expanded for additional load.

Equipment for the killing floor furnished by the Allbright-Nell Co., includes the overhead conveyor, conveyor tables and platforms, viscera inspection table, stainless steel lavatories, jaw puller, neck washer, casing stripper, head splitter and snout stripper. The hasher-washer, five 5x12 dry melters, stick washer, cured meat washer, lard filling machinery, shoulder cutter and band saws are also ANCO products. The hog dehairer was furnished by the Cincinnati Butchers' Supply Co.; the rendering department expeller by V. D. Anderson Co.; the lard filter by Sparkler Mfg. Co.; the Votator lard chilling apparatus by The Girdler Corporation, and lard packaging equipment by Peters Machinery Co. The pneumatic spreader used in beef dressing is a product of Le Fiehl Manufacturing Co.


The sausage department uses the following equipment made by John E. Smith's Sons Co.: three stuffers, silent cutter, vacuum mixer and grinder. Linking equipment was furnished by Linker Machines, Inc.

Facilities in the sausage and bacon packing room include a Dohm & Nelke belly former, two U. S. slicers, Toledo scales, a Kartridg-Pak banding machine and two wrapping machines made by Hayssen Mfg. Co.

Air-conditioned smokehouses and the steam house were designed and installed by Julian Engineering Co. and have Taylor instrumentation. Union Steel Products Co. ovens are used for producing loaves and pans are washed in a unit made by Industrial Washing Machine Corp.

Refrigeration compressors are products of the York Corporation, as are the many unit coolers used throughout the plant. Doors used in the plant were furnished by Jamison Cold Storage Door Co.

Equipment for steam generation includes a Babcock-Wilcox boiler, Iron Fireman stoker and coal elevation and storage facilities made by Welster Mfg., Inc.



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WRITE FOR FULL INFORMATION

The National Provisioner—December 13, 1952

39

Livestock Show

(Continued from page 23)

school showed its summer yearling Shorthorn steer, sired by a bull from the Thomas E. Wilson herd, to the coveted title, the first such achievement in the school's history, and the first time for the breed since 1947. By judge A. D. Weber, dean of the School of Agriculture, Kansas State College, and others, the grand champion steer was described in various superlatives, including "slightly overdone" by some packers.

At auction, the animal sold at \$4.55 per lb. to Pfaelzer Bros. for Miller's Steak House, Chicago. At an even 1,100 lbs., it grossed \$5,005. The reserve grand champion, a Hereford shown by Minish Bros., Dysart, Iowa, sold at \$2.60 per lb. to McKimm Bros. Chicago, for Leon Mandel, and weighed 1,020 lbs. Faye Mugge, a 15-year-old Iowa farm girl, won the junior championship with her handsome Angus. The steer brought \$1.50 per lb. from New City Packing and Provision Co. for the Bismarck Hotel, Chicago. It weighed 1,072 lbs. These prices were all below last year's.

In carlot cattle competition, John Mommsen & Son of Miles, Iowa, won the grand championship with a load of Angus. At auction, the load sold at \$58.50 per cwt., or \$1.00 more than the Mommsen's received as winners last year. The load was bought by Great



Thomas E. Wilson, center, presented scholarships to 4-H meat animal contest winners at his annual banquet in the Conrad Hilton Hotel. The young men are: Leonard L. Austin, Julesburg, Colo.; Martin W. Johnson, Laurel, Del.; Robert Murphy, Indianapolis, Ind.; Philip J. Taylor, Lawtons, N.Y.; Charles F. Marshall, Sumpter, S.C., and Mike V. Kennedy, Decherd, Tenn.

Western Beef Co. for L'Aiglon restaurant, Chicago.

The hog division not only furnished its share of champions, but activity there was enlivened by comedy, oddities and even a battle between two barrows. The grand champion barrow, a Poland-China, was shown by Purdue university, and the reserve championship was won by a Chester White owned by Edison

E. Bertram of Hoytville, Ohio. The carlot title in the division was won by Wolrab and Swift of Mt. Vernon and Gilman, Iowa. They had pooled their herds of Berkshires for the show.

In the sale ring, the grand champion barrow brought \$1.25 per lb. when sold to Swift & Company. It averaged 242 lbs. Last year's champion sold at \$1.30 per lb. Wilson & Co. paid 62c a lb. for the reserve grand champion hog, which averaged 270 lbs. Rolland Anderson's junior champion Poland China brought 52c per lb. It went to Reliable Packing Co., and weighed 238 lbs. The Wolrab-Swift carlot of champion Berkshires, at \$25 per cwt., sold \$2 above 1951 prices. Reliable Packing Co. was the buyer.

The "star" of the hog show was "Eddie," the family pet of George Hoffman & Sons, Ida Grove, Iowa. Partly trained, its antics amused spectators. The \$300 proceeds from Eddie's sale were given by Hoffman to the USO Christmas fund.

A brief show-ring tussle between a Chicago-fed Spotted Poland China barrow and a country hog, a Tamworth, furnished judges and spectators with some excitement before the country "bully" was pulled off. No decision was rendered, although the Chicago porker received a slit ear.

In sheep judging, a Hampshire wether owned by Pennsylvania State College, came out grand champion of the International. It was the second straight win for the breed. Reserve championship went to a Southdown shown by the same school. H. C. Besuden of Winchester, Ky., with his load of Southdowns, won the carlot sheep championship for the fourth consecutive year. His record is six such wins in the past seven years. Previously, a Canadian had won continuously from 1929 to 1945. Besuden's 55 lambs averaged 84.5 lbs.

At sale time, the grand champion
(Continued on page 58)



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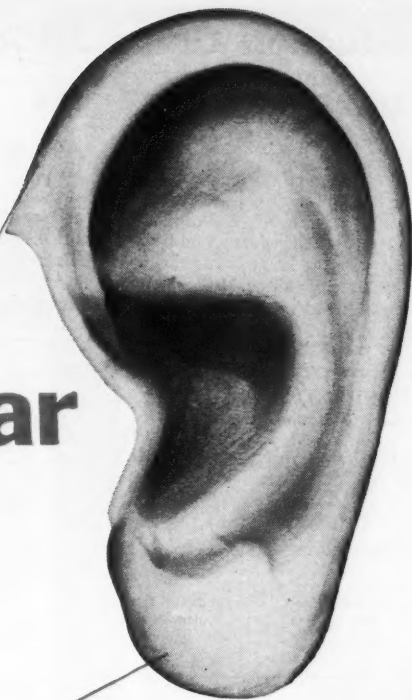
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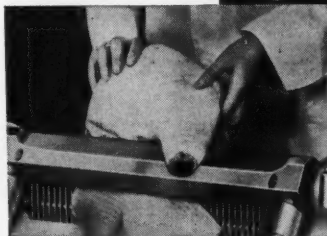
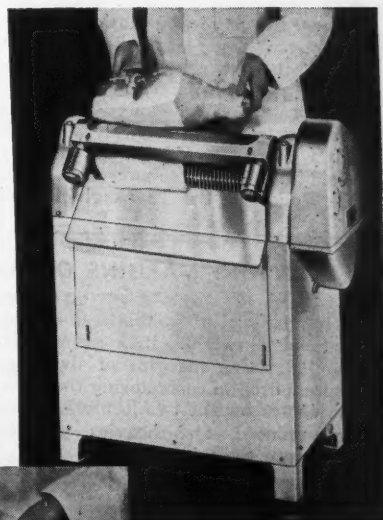
Picnics	\$.36
Hams41
Jowls11
Bacon*21

**Total savings per hog with a
Townsend Pork-Cut Skinner . . . \$1.09**

The reason for these savings? Increased yield at lower skinning cost. Increased yield is the result of unusually close trim. Lower skinning cost, the result of increased production.

Write for complete information, including detailed cost-analysis on the above figures.

**Still greater savings in skinning bacon can be made by using the Townsend Bacon Skinner, Model 52, the specialized machine that still further steps-up speed in bacon skinning.*



Above, skinning hams. At left, completely skinning picnics for boning. Also skins jowls, plates, backstraps, scrap trimmings, bootjacks, feet, briskets and ham flanks.

TOWNSEND

ENGINEERING COMPANY

2421 Hubbell Ave.

Des Moines, Iowa

Week's Meat Production Gains 30%; Total Volume Biggest In Six Years

A 30 PER CENT increase in the production of meat for the week ended December 6, placed total volume at the highest for any week this year, and at the highest for any week since 1946, the U.S. Department of Agriculture has reported. The week's output under federal inspection was estimated by the

day, marketing of all species of live-stock was increased sharply. Hog slaughter, however, lagged below last year. Calf slaughter was the largest in three years, and sheep and lamb kill the largest for the first week in December since 1948.

Free of holiday impediments, slaugh-

for the same week of 1951. The volume of veal turned out consequently, moved up to 16,800,000 lbs. from 12,000,000 lbs. the week before, and was compared further with 11,700,000 lbs. last year.

The slaughter of 1,775,000 hogs, while a decided increase over the 1,348,000 during the holiday period, lagged below the 1,859,000 killed commercially during the same week, last year. As pork, the week's kill resulted in 240,700,000 lbs. of meat against 182,900,000 lbs. the previous week and 243,700,000 lbs. a year ago. Output of lard jumped to 57,700,000 lbs. from 43,100,000 lbs. the week before, but was less than the 63,600,000 lbs. last year.

Sheep and lamb slaughter was estimated at 302,000 compared with 231,000 the previous week and 216,000 head last year. As meat, the above slaughter of ovines resulted in 13,900,000, 10,600,000 and 10,000,000 lbs. for the three periods compared.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Dec. 6, 1952	310	167.0	141	16.8	1,775	240.7	302	13.9	438
Nov. 29, 1952	246	131.6	97	12.0	1,348	182.9	231	10.6	337
Dec. 8, 1951	262	142.4	98	11.7	1,859	243.7	216	10.0	408

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Dec. 6, 1952	995	539	220	119	240	136	96	46	13.5	57.7
Nov. 29, 1952	900	535	230	124	238	136	97	46	13.4	43.1
Dec. 8, 1951	1,001	544	217	119	241	131	98	46	14.2	63.6

department at 438,000,000 lbs. or 101,000,000 lbs. more than during the week before and 8 per cent above the 408,000,000-lb. production for the corresponding period of last year.

The combination of liberal seasonal slaughter of cattle and calves and the year's biggest weekly kill of hogs resulted in the heavy volume of meat output. Following the Thanksgiving holi-

ter of cattle moved sharply upwards to 310,000 animals from 246,000 the week before and 262,000 a year ago. Production of beef increased to 167,000,000 lbs. from 131,600,000 lbs. the previous week and 142,400,000 lbs. a year ago.

Calf slaughter totaled about 141,000 head, or 44,000 head more than the preceding week and 43,000 above the kill

CUTTING MARGINS ON ALL HOGS DROP DURING WEEK

(Chicago costs and credits, first two days of week)

Irregular price fluctuations on finished meats resulted in a general decline in cutting margins of live hogs despite a drop in costs during the week. Plus values for the two lighter weights were reduced, and heavies plunged deeper into the minus column.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live	Price per lb.	Value per cwt.	Per cwt. alive	yield	Pct. live	Price per lb.	Value per cwt.	Per cwt. alive	yield	Pct. live	Price per lb.	Value per cwt.	Per cwt. alive	yield
Skinned hams	12.6	48.3	\$ 6.09	\$ 8.74	12.6	46.0	\$ 5.80	\$ 8.14	12.9	44.0	\$ 5.69	\$ 7.96		
Picnics	5.6	27.7	1.55	2.24	5.5	25.0	1.38	1.93	5.3	25.2	1.34	1.86		
Boston butts	4.2	29.0	1.22	1.77	4.1	29.0	1.19	1.67	4.1	29.0	1.19	1.65		
Loins (blade in)	10.1	34.3	3.40	5.01	9.8	34.0	3.33	4.71	9.6	33.0	3.17	4.42		
Lean cuts			\$12.32	\$17.76			\$11.70	\$16.45			\$11.39	\$15.89		
Bellies, S. P.	11.0	30.0	3.30	4.77	9.5	28.2	2.68	3.81	3.9	22.8	.80	1.25		
Bellies, D. S.					2.1	19.0	.40	.57	8.6	19.0	1.63	2.28		
Fat backs					3.2	6.5	.21	.29	4.6	8.8	.40	.56		
Plates and jowls	2.9	7.2	.21	.30	3.0	7.2	.22	.30	3.4	7.2	.24	.35		
Raw leaf	2.3	8.2	.19	.26	2.2	8.2	.18	.25	2.2	8.2	.18	.26		
P.S. lard, rend. wt.	13.9	7.6	1.06	1.51	12.3	7.6	.93	1.31	10.4	7.6	.79	1.10		
Fat cuts and lard			\$ 4.76	\$ 6.84			\$ 4.62	\$ 6.53			\$ 4.13	\$ 5.80		
Spareribs	1.6	32.7	.52	.75	1.6	27.0	.43	.62	1.6	22.0	.35	.48		
Regular trimmings	3.3	14.7	.49	.69	3.1	14.7	.46	.62	2.9	14.7	.43	.60		
Feet, tails, etc.	2.0	8.0	.16	.23	2.0	8.0	.16	.23	2.0	8.0	.16	.23		
Offal & misc.			.55	.80			.55	.79			.55	.78		
TOTAL YIELD & VALUE	69.5		\$18.80	\$27.07	71.0		\$17.92	\$25.24	71.5		\$17.01	\$23.78		
Cost of hogs			\$16.79				\$16.05				\$16.40			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.10				.06				.06			
TOTAL COST PER CWT.			\$17.99	\$27.07			\$17.21	\$24.92			\$17.56	\$24.28		
TOTAL VALUE			18.80				17.92				17.01			
Cutting margin			+.81				+.71				-.55			
Margin last week			+.93				+.65				-.12			

MEAT EXPORTS-IMPORTS

Exports and imports of meats during September, as reported by the U.S. Department of Agriculture:

Commodity	Sept. 1952	Sept. 1951
	Pounds	Pounds
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen	93,212	116,783
Pickled or cured	942,477	1,264,446
Pork—		
Fresh or frozen	431,931	1,096,854
Hams & shoulders, cured or cooked	932,942	638,515
Bacon	2,647,444	2,000,799
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients)	1,338,265	1,149,906
Sausage, bologna, frankfurters, (except canned)	92,270	79,248
Canned meats—		
Beef and veal	114,759	1,261,900
Sausage, bologna & frankfurters	290,374	248,462
Hams and shoulders	98,522	332,514
Other pork, canned	223,881	
Other meats & meat products, canned	124,558	149,007
Lamb and mutton (except canned)	3,662	9,866
Lard, (includes rendered pork fat)	26,611,226	41,753,029
Tallow, edible	651,210	477,736
Tallow, inedible	47,614,563	40,956,945
Inedible animal oils, n.e.c. (includes lard oil)	32,590	7,689
Inedible animal greases & fats (includes grease stearin)	4,323,400	10,122,013
IMPORTS—		
Beef, fresh or frozen	23,332,369	6,578,940
Veal, fresh or frozen		563,329
Beef and veal, pickled or cured	1,561,639	3,820,638
Canned beef (includes corned beef)	13,310,133	13,575,535
Pork, fresh or chilled and frozen	20,323	735,947
Hams, shoulders & bacon	3,935,763	2,686,312
Pork, other pickled or salted	89,523	36,910
Lamb and mutton	172,572	792,217
Tallow, edible	1,000	1,500
Tallow, inedible		60,320

*Includes many items which consist of varying amounts of meat.
*Revised from official records, Bureau of the Census.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Dec. 6, with comparisons:

	Week Dec. 6	Previous Week	Cor. Week 1951
Cured meats, pounds	6,226,000	3,054,000	26,546,000
Fresh meats, pounds	29,069,000	25,204,000	18,456,000
Lard, pounds	7,298,000	4,979,000	7,968,000

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Sept. 1951 Pounds

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838,815
2,000,799

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79,248

1,261,890
248,452
832,514
149,067
9,566
41,753,029
477,738
40,956,948
7,680

10,122,013

6,578,940
565,328
3,820,638
13,575,538
735,847
2,686,313
36,910
792,217
1,500
90,320

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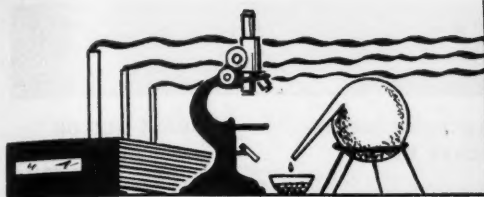
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26,546,000
18,456,000
7,968,000

13, 1952



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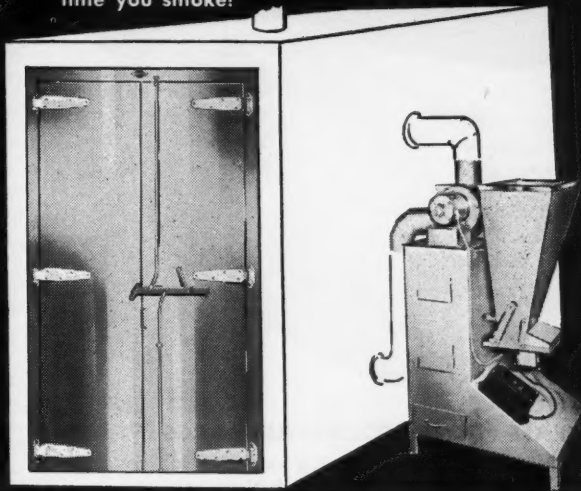
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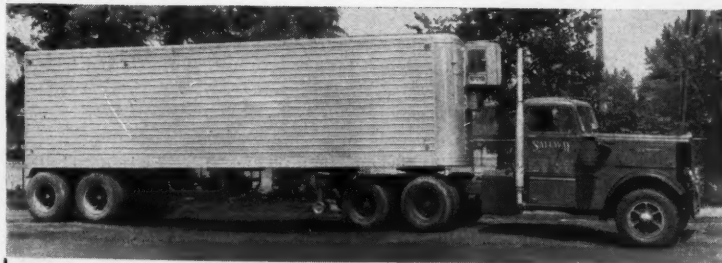
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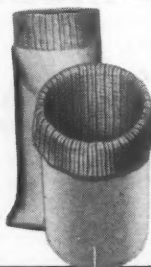


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Native steers	Dec. 9, 1952
Prime, 600/800	52½
Choice, 500/700	50 @ 51
Choice, 700/800	49 @ 50
Good, 700/800	37
Commercial cows	28½ @ 27
Cut. & cut.	25½
Bulls	29½ @ 30

STEER BEEF CUTS

Prime:	
Hindquarter	64.0 @ 66.0
Forequarter	46.0 @ 47.0
Round	58.0 @ 61.0
Trimmed full loin	92.0 @ 93.0
Flank	18.0 @ 19.0
Regular chuck	46.0 @ 50.0
Foreshank	25.0 @ 28.0
Brisket	35.0 @ 37.0
Rib	70.0 @ 75.0
Short plate	24.5 @ 26.0

Choice:	
Hindquarter	61.0 @ 64.0
Forequarter	43.0 @ 45.0
Round	56.0 @ 59.0
Trimmed full loin	82.0 @ 84.0
Flank	16.0 @ 19.0
Regular chuck	46.0 @ 50.0
Foreshank	25.0 @ 28.0
Brisket	35.0 @ 37.0
Rib	58.0 @ 62.0
Short plate	24.5 @ 26.0

BEEF PRODUCTS

Tongues, No. 1	31 @ 32
Brains	6½ @ 6¾
Hearts	18½ @ 19
Livers, selected	56 @ 59
Livers, regular	40 @ 41
Tripe, scalded	5½ @ 6
Tripe, cooked	7¼
Lips, scalded	6¼
Lips, unsalted	5 @ 5½
Lungs	5¼ @ 5½
Melts	6 @ 6¼
Edders	5 @ 5½

BEEF HAM SETS

Knuckles	50
Insides	48
Outsides	50

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	36.00 @ 37.00
Veal breeds, under 12 oz.	72 @ 74
12 oz. up	78 @ 80
Calf tongues, under 1½	23
1½-2	30
Ox tails, under ¾ lb.	27.80
Over ¾ lb.	27.80

WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs.	51 @ 55
Hams, skinned, 14/16 lbs.	54 @ 58
Hams, skinned, 16/18 lbs.	50 @ 54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	53 @ 57
Bacon, fancy trimmed, brisket off, 8/10 lbs.	44 @ 47
Bacon, fancy square cut, seedless, 12/14 lbs.	40 @ 43
Bacon, No. 1 sliced, 1-lb. open-faced layers	46 @ 51

VEAL—SKIN OFF

(L.c.l. prices)	
Prime, 80/110	\$35.00 @ 50.00
Prime, 110/150	35.00 @ 50.00
Choice, 80/110	49.00 @ 51.00
Choice, 110/150	45.00 @ 48.00
Good, 50/80	35.00 @ 37.00
Good, 80/110	37.00 @ 40.00
Good, 110/150	37.00 @ 40.00
Commercial, all wts.	26.00 @ 31.00

CARCASS LAMBS

(L.c.l. prices)	
Prime, 30/50	\$43.00 @ 45.00
Choice, 30/50	43.00 @ 45.00
Good, all weights	39.00 @ 42.00

CARCASS MUTTON

(L.c.l. prices)	
Choice, 70/down	\$15.00 @ 17.00
Good, 70/down	14.00 @ 16.00
Utility, 70/down	13.50 @ 14.00

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/14	49 @ 50
Hams, skinned, 14/16	47
Pork loins, regular	
12/down, 100's	35½ @ 36
Pork loins, boneless, 100's	60
Shoulders, skinned, bone-in, under 16 lbs., 100's	27¼
Picnics, 4/6 lbs., loose	27¼
Picnics, 6/8 lbs., loose	25½ @ 26
Boston butts, 4/8 lbs., 100's	31 @ 32
Tenderloins, fresh, 10's	88 @ 90
Neck bones, bbls.	6¼ @ 7
Livers, bbls.	17 @ 18
Brains, 10's	17½ @ 18
Ears, 30's	7¼ @ 8
Snouts, lean-in, 100's	9 @ 10
Feet, S. C., 30's	7 @ 8

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	15
Pork trim., guar. 50% lean, bbls.	16½ @ 17
Pork trim., 95% lean, bbls.	45 @ 46
Pork cheek meat, trmd., bbls.	32 @ 33
Bull meat, bon's, bbls.	41½ @ 42
C.C. cow meat, bbls.	36½ @ 37
Beef trimmings, bbls.	31 @ 32¼
Bon's chucks, bbls.	40
Beef head meat, bbls.	21
Beef cheek meat, trmd., bbls.	22
Shank meat, bbls.	41 @ 42
Veal trim., bon's, bbls.	32¼

SAUSAGE CASINGS

(L.c.l. prices)	
(L.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to 1½ in.	55 @ 63
Domestic rounds, over 1½ in., 140 pack	90 @ 1.00
Export rounds, wide, over 1½ in.	1.30 @ 1.60
Export rounds, medium, 1½ @ 1½	90 @ 95
Export rounds, narrow, 1½ in. under	1.10 @ 1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 2 weasands, 22 in. up	7 @ 9
Middles, sewing, 1½ @ 2 in.	1.00 @ 1.25
Middles, select, wide, 2 @ 2½ in.	1.55 @ 1.65
Middles, select, extra, 2½ @ 2½ in.	1.95 @ 2.10
Beef bungs, export, 2½ in. & up	2.50 @ 2.60
No. 1	22 @ 25
Beef bungs, domestic	20
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 8
Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.60 @ 3.75
Medium, 32 @ 35 mm.	2.15 @ 2.25
Spec. med., 35 @ 38 mm.	1.75 @ 1.90
Export bungs, 34 in. cut	27 @ 28
Large prime bungs, 34 in. cut	16 @ 19
Medium prime bungs, 34 in. cut	13 @ 16
Small prime bungs	8 @ 8¼
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	48 @ 55
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	88 @ 90
Genoa style salami, ch.	94 @ 96
Pepperoni	81 @ 86
Italian style hams	79 @ 83

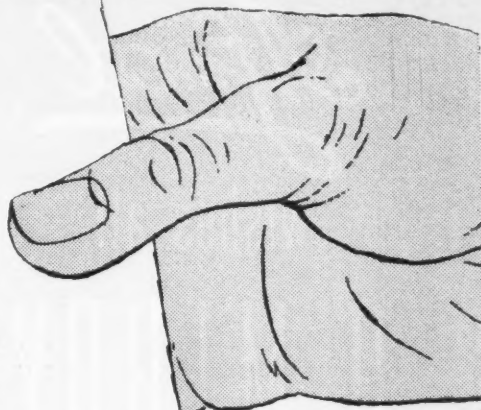
*THIS SAUSAGE MAKER SAYS IT BETTER THAN WE COULD

First Spice Mixing Company, Inc.
19 Vestry Street
New York 13

"...TIETOLIN'S binding qualities are simply unsurpassed and the smooth texture it gives products is unequalled by anything I have ever used."

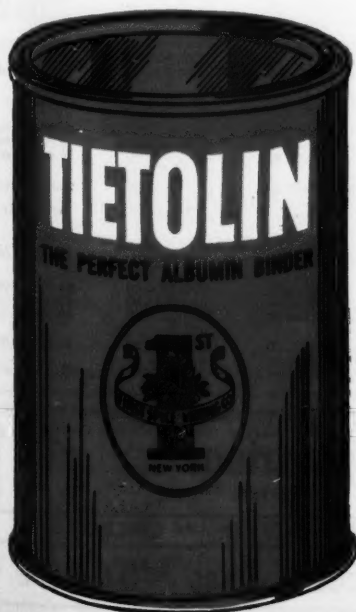
"But one of the most important things about TIETOLIN according to my experience is the additional amount of moisture and fat you can add and hold. Although you are using less beef and more fat the finished product will be equally as good in every respect."

"To the sausage maker who hasn't given TIETOLIN a trial he owes it to himself and his employer to do so and find out how valuable TIETOLIN can be."



HAVE YOU TRIED TIETOLIN?

Order a sample drum today and find out for yourself why TIETOLIN is used by more sausage makers than any other albumin binder. You'll immediately see the difference in your product... so will your salesmen and customers! Write Dept. P.



8 Reasons Why Tietolin Is Biggest-Selling Albumin Binder:

1. binds fat of all kinds
2. helps to prevent fat separation
3. reduces loss by shrinkage
4. increases yield
5. helps eliminate air pockets
6. absorbs and holds moisture
7. contains no cereal, no gum, no starch
8. fully approved for use in Federal inspected plants in U. S. and Canada

TIETOLIN gives you all bullmeat's binding qualities—saves you about 20c a pound!

*Letter received by us from prominent Mid-Western meat packer.

In Canada:
FIRST SPICE MIXING CO., LTD
1116 Bloor Street W., Toronto, Ont., Canada



FIRST SPICE
Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • WOrth 4-5682

Afral
wishes all
A MERRY
CHRISTMAS
and a
HAPPY
NEW YEAR

AFRAL CORPORATION
1933 SO. HALSTED STREET, CHICAGO, ILL.

DOMESTIC SAUSAGE

(l.c.l. prices)		
Pork sausage, hog casings...	43	@46
Pork sausage, sheep cas...	50	@55
Frankfurters, sheep cas...	55	@63.7
Frankfurters, skinless...	43	@46
Bologna, artificial cas...	38	@43
Bologna, artificial cas...	41	@45
Smoked liver, hog bungs...	43	@49 1/4
New Eng. lunch, spec...	66	@69
Tongue and blood...	48	@51
Souse...	36	@38
Polish sausage, fresh...	50	@55
Polish sausage, smoked...	54	

SEEDS AND HERBS

(l.c.l. prices)		
	Whole	Ground for Saus.
Caraway seed	15	20
Cuminos seed	22	29
Mustard seed, fancy	23	..
Yellow American	18	..
Oregano	21	27
Coriander, Morocco
Natural, No. 1	11	15 1/4
Marjoram, French	34	45
Sage, Dalmatian	..	70
No. 1	60	

CURING MATERIALS

	Cwt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Salt, n. ton, f.o.b. N.Y.	..
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt—	Per ton
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	\$22.00
Granulated	..
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	..
Raw, 98 basis, f.o.b. N.Y.	6.40
Refined standard cane gran., basis	8.65
Refined standard beet gran., basis	8.45
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35 @ 8.45
Cerelose dextrose, per cwt.	..
L.C.L. ex-warehouse, Chgo.	7.82
C/L Del. Chgo.	7.72

SPICES

(Basis Chgo., orig. bbls., bags, bales)		
	Whole	Ground
Allspice, prime	35	39
Resifted	..	41
Chili Powder	..	47
Chili Pepper	..	47
Cloves, Zanzibar	1.81	1.94
Ginger, Jam., unbl.	26	32
Ginger, African	24	29
Mace, fancy, Banda
East Indies	1.36	..
West Indies	1.31	..
Mustard, flour, fancy	..	37
No. 1	..	33
West India Nutmeg	..	51
Paprika, Spanish	..	72
Pepper, Cayenne	..	58
Red, No. 1	..	51
Pepper, Packers	1.79	2.06
Pepper, white	1.85	1.86
Malabar	1.79	1.92
Black Lampong	1.79	1.92

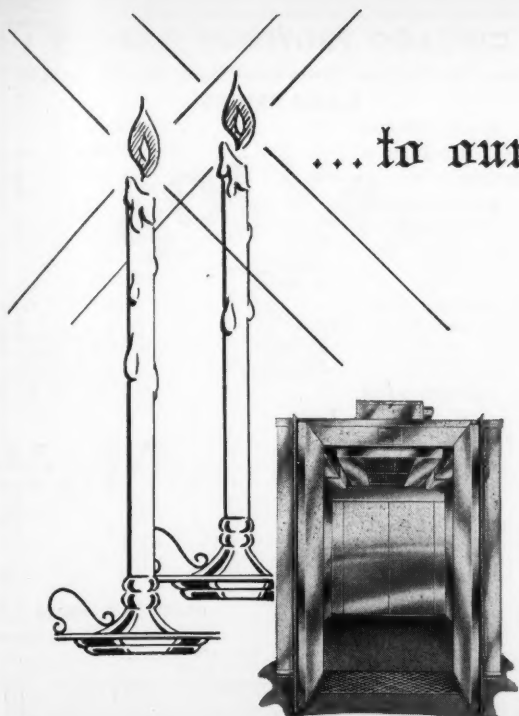
PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Dec. 9	San Francisco Dec. 9	No. Portland Dec. 9
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$47.00 @ 49.00	\$48.00 @ 50.00	\$48.00 @ 51.00
600-700 lbs.	46.00 @ 47.00	47.00 @ 49.00	47.00 @ 50.00
Good:			
500-600 lbs.	42.00 @ 44.00	46.00 @ 48.00	44.00 @ 48.00
600-700 lbs.	40.00 @ 43.00	44.00 @ 46.00	42.00 @ 47.00
Commercial:			
850-600 lbs.	37.00 @ 40.00	40.00 @ 43.00	35.00 @ 41.00
COW:			
Commercial, all wts.	29.00 @ 32.00	30.00 @ 38.00	27.00 @ 35.00
Utility, all wts.	27.00 @ 30.00	27.00 @ 33.00	26.00 @ 32.00
FRESH CALF:			
	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	46.00 @ 48.00	45.00 @ 49.00	46.00 @ 50.00
Good:			
200 lbs. down	43.00 @ 45.00	42.00 @ 46.00	44.00 @ 49.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	43.00 @ 45.00	44.00 @ 45.00	39.00 @ 43.00
50-60 lbs.	43.00 @ 45.00	42.00 @ 44.00	..
Choice:			
40-50 lbs.	43.00 @ 45.00	44.00 @ 45.00	40.00 @ 43.00
50-60 lbs.	43.00 @ 45.00	42.00 @ 44.00	..
Good, all wts.	38.00 @ 43.00	40.00 @ 43.00	37.00 @ 41.00
MUTTON (EWE):			
Choice, 70 lbs. down	22.00 @ 24.00	20.00 @ 24.00	17.00 @ 21.50
Good, 70 lbs. down	22.00 @ 24.00	16.00 @ 20.00	17.00 @ 21.50
FRESH PORK CARCASSES (Packer Style)			
		(Shipper Style)	(Shipper Style)
80-120 lbs.	..	34.00 @ 36.00	..
120-160 lbs.	28.00 @ 30.00	32.00 @ 34.00	27.00 @ 28.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	40.00 @ 43.00	44.00 @ 48.00	40.00 @ 45.00
10-12 lbs.	40.00 @ 43.00	42.00 @ 45.00	40.00 @ 45.00
12-16 lbs.	39.00 @ 42.00	40.00 @ 46.00	39.00 @ 44.00
PICNICS:			
4-8 lbs.	35.00 @ 40.00	34.00 @ 38.00	36.00 @ 39.00
PORK CUTS No. 1: (Smoked)			
HAM, Skinned:			
10-14 lbs.	50.00 @ 54.00	..	54.00 @ 58.00
14-18 lbs.	50.00 @ 54.00	55.00 @ 61.00	54.00 @ 58.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	40.00 @ 48.00	44.00 @ 50.00	47.00 @ 52.00
8-10 lbs.	38.00 @ 46.00	42.00 @ 48.00	42.00 @ 48.00
10-12 lbs.	38.00 @ 44.00	42.00 @ 48.00	40.00 @ 47.00
LARD, Refined:			
1-lb. cartons	14.00 @ 15.00	15.50 @ 16.00	14.00 @ 16.00
50-lb. cartons and cans	13.00 @ 14.50	15.00 @ 16.00	..
Tierces	12.00 @ 13.50	13.00 @ 15.00	11.50 @ 14.50

Partridge
SINCE 1876

THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE



...to our many Parker Friends

... we appreciate the numerous courtesies—the pleasant associations and the opportunity of serving many of you in the Packing House Industry, in the production of Shultz Smokehouses and Smokehouse Equipment.

... to all, we wish a plentiful and happy holiday season and a prosperous continuance throughout 1953.

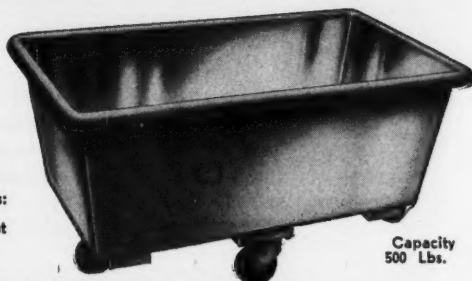
C. K. SHULTZ COMPANY • LIMA, OHIO

For Additional Information write "SHULTZ" ... The Smokehouse Specialist

**SHULTZ SMOKEHOUSES
ENGINEERED TO THE JOB**

STANcase

STAINLESS STEEL
EQUIPMENT



**MODEL
NO. 18**
Overall
Dimensions:
47" x 26"
23" Height

Capacity
500 Lbs.

In addition to Model No. 18, illustrated, there are three other STANcase MEAT TRUCKS with capacities of: 1,200 lbs., 800 lbs., and 225 lbs. All are ruggedly constructed for lifetime service of stainless steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. Specifications for component parts are of highest quality standards. WRITE FOR DESCRIPTIVE LITERATURE.

FULLY APPROVED BY HEALTH AUTHORITIES
Manufactured by
THE STANDARD CASING CO., INC.,
121 Spring St., New York 12

MUNICIPAL ABATTOIR
Austin, Texas

Changes to New STERLING KOOLER KUBES*

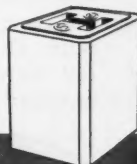
"Kooler Kubes solved our problem of clogged brine spray nozzles ... and since Kooler Kubes are specially heavily compressed ... they dissolve evenly to keep brine at a uniform salometer read-

ing. And with Kooler Kubes we don't have to add salt as frequently ... we now use much less salt."

ELDRED PERRY, Supt.
Municipal Abattoir
Austin, Texas

Kooler Kubes are special, heavily compressed 50-lb. refrigeration salt cubes for unit coolers, brine spray cold diffusers, and spray deck systems.

*Trademark International Salt Company, Inc.



For Detailed Information Send Coupon Now

**INTERNATIONAL
SALT COMPANY, INC.**
Scranton 2, Pennsylvania

- ☐ Please have a representative call.
☐ Please send additional information.

Signed:

Name _____

Company _____

Address _____

City _____ Zone _____ State _____

Cut meat losses to the bone



WITH



**PROTECTIVE
PACKAGING**

Prevent

loss of bloom!

freezer burn!

dehydration!

contamination!



**MEAT
COVERS**

**BARREL &
PACKAGE LINERS**



**UTILITY
WRAPS**

ELASTIKRAFT

treated Kraft creped
for stretch!

CORRUCREPE

treated, creped and
corrugated for all-
directional stretch!

cindus

Elastikraft and Corrucrepe permit fast, easy, tight-fitting protection for all shapes and sizes of cuts . . . for liners and utility wraps . . . available in sheets, rolls and bags for easy handling and top protection. Elastikraft and Corrucrepe meet necessary government specifications; offer a wide choice of percentages of waxing and come in either regular or wet-strength treated Kraft. To help cut your meat losses to the bone, call the nearest CINDUS Salesman for details, or write:



Cincinnati Industries Inc.

519 STATION AVE., CINCINNATI (LOCKLAND) 15, OHIO

30 Years of Outstanding Service to the Meat Packing Industry

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO

CHICAGO BASIS

WEDNESDAY, DEC. 10, 1952

REGULAR HAMS

Fresh or F.F.A.

	Frozen
8-10	45 1/2 n
10-12	45 1/2 n
12-14	43 1/2 n
14-16	41 1/2 n

BOILING HAMS

Fresh or F.F.A.

	Frozen
16-18	40 1/2 n
18-20	39 1/2 n
20-22	39 1/2 n

SKINNED HAMS

Fresh or F.F.A.

	Frozen
10-12	48 1/2
12-14	46 @ 46 1/2 46 @ 46 1/2 n
14-16	44 @ 44
16-18	42 1/2 @ 43 42 1/2 @ 43
18-20	41 1/2 @ 42 41 1/2 @ 42 n
20-22	41 1/2 @ 42 n 41 1/2 @ 42 n
22-24	41 1/2 @ 42 n 41 1/2 @ 42 n
24-26	41 1/2 @ 42 n 41 1/2 @ 42 n
26-28	40 1/2 n 40 1/2 n
28-30	37 @ 37 1/2 37 n

FAT BACKS

Fresh or Frozen

	Cured
6-8	6 1/2 n
8-10	6 1/2 n
10-12	7 1/2 n
12-14	7 1/2 n
14-16	12 1/2
16-18	13 1/2
18-20	13 1/2
20-22	13 1/2

PICNICS

Fresh or F.F.A.

	Frozen
4-6	27 1/2
6-8	25 1/2
8-10	25 1/2
10-12	25 1/2
12-14	25 1/2
14-16	25 1/2
16-18	25 1/2
18-20	25 1/2

BELLIES

Green

	Cured
6-8	31 n
8-10	30 1/2 @ 30 1/2 31 1/2 @ 31 1/2
10-12	29 @ 29 1/2 30 1/2 @ 31 n
12-14	26 @ 26 1/2 27 1/2 @ 28 n
14-16	23 @ 23 1/2 24 1/2 @ 25 n
16-18	21 1/2 @ 22 23 @ 23 1/2
18-20	20 1/2 22 n

GR. AMN.

BELLIES

	Clear
18-20	20 n
20-22	20 n
22-24	19 1/2 n
24-26	19 n
26-28	18 n
28-30	17 n
30-32	16 n

OTHER D.S. MEATS

Fresh or Frozen

	Cured
Reg. plates	..
Clear plate	..
Square jowls	12 1/2 n
Jowl butts	8 1/2 n
S.P. jowls	10 n

LARD FUTURES PRICES

FRIDAY, DEC. 5, 1952

	Open	High	Low	Close
Dec.	9.55	9.65	9.55	9.57 1/2
Jan.	9.70	9.80	9.67 1/2	9.67 1/2
Mar.	10.10	10.17 1/2	10.05	10.05 b
May	10.45	10.55	10.42 1/2	10.42 1/2 a
July	10.77 1/2	10.85	10.75	10.75
Sept.	11.05	11.05

Sales: 5,880,000 lbs.

Open interest at close Thurs., Dec. 4th: Dec. 238, Jan. 203, Mar. 568, May 416, July 114, and Sept. 21 lots.

MONDAY, DEC. 8, 1952

	Dec.	Jan.	Mar.	May	July	Sept.
Dec.	9.57 1/2	9.70	9.52 1/2	9.70	9.70	9.70
Jan.	9.67 1/2	9.82 1/2	9.65	9.82 1/2 b	9.82 1/2	9.82 1/2
Mar.	10.07 1/2	10.25	10.02 1/2	10.25 b	10.25 b	10.25 b
May	10.45	10.60	10.42 1/2	10.60 b	10.60 b	10.60 b
July	10.80	10.90	10.77 1/2	10.90 b	10.90 b	10.90 b
Sept.	11.10	11.15	11.10	11.15 b	11.15 b	11.15 b

Sales: 5,000,000 lbs.

Open interest at close Fri., Dec. 5th: Dec. 222, Jan. 205, Mar. 584, May 421, July 132, and Sept. 21 lots.

TUESDAY, DEC. 9, 1952

	Dec.	Jan.	Mar.	May	July	Sept.
Dec.	9.72 1/2	9.72 1/2	9.65	9.65 a	9.65 a	9.65 a
Jan.	9.87 1/2	9.82 1/2	9.75	9.75 a	9.75 a	9.75 a
Mar.	10.25	10.25	10.07 1/2	10.07 1/2 a	10.07 1/2 a	10.07 1/2 a
May	10.62 1/2	10.62 1/2	10.45	10.45 a	10.45 a	10.45 a
July	10.90	10.90	10.85	10.85 a	10.85 a	10.85 a
Sept.	11.15	11.15	11.12 1/2	11.12 1/2 a	11.12 1/2 a	11.12 1/2 a

Sales: 2,520,000 lbs.

Open interest at close Mon., Dec. 8th: Dec. 212, Jan. 213, Mar. 602, May 432, July 134 and Sept. 27 lots.

WEDNESDAY, DEC. 10, 1952

	Dec.	Jan.	Mar.	May	July	Sept.
Dec.	9.60	9.60	9.40	9.45	9.45	9.45
Jan.	9.70	9.70	9.50	9.50 b	9.50 b	9.50 b
Mar.	10.02 1/2	10.05	9.85	9.90	9.90	9.90
May	10.45	10.45	10.20	10.25 b	10.25 b	10.25 b
July	10.80	10.80	10.57 1/2	10.60 b	10.60 b	10.60 b
Sept.	11.00	11.00	10.80	10.80 b	10.80 b	10.80 b

Sales: 6,120,000 lbs.

Open interest at close Tuesday, Dec. 9th: Dec. 206, Jan. 212, Mar. 612, May 439, July 134, and Sept. 27 lots.

THURSDAY, DEC. 11, 1952

	Dec.	Jan.	Mar.	May	July	Sept.
Dec.	9.40	9.40	9.12 1/2	9.15	9.15	9.15
Jan.	9.45	9.50	9.20	9.27 1/2	9.27 1/2	9.27 1/2
Mar.	9.85	9.85	9.60	9.70	9.70	9.70
May	10.25	10.25	10.00	10.05 b	10.05 b	10.05 b
July	10.60	10.60	10.32 1/2	10.42 1/2 b	10.42 1/2 b	10.42 1/2 b
Sept.	10.85	10.85	10.60	10.60 b	10.60 b	10.60 b

Sales: 7,500,000 lbs.

Open interest at close Wed., Dec. 10th: Dec. 200, Jan. 213, Mar. 620, May 461, July 138, and Sept. 27 lots.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Dec. 10, were reported as follows:

CATTLE:

Steers, choice & pr.	\$29.00@33.00
Steers, gd. & choice	28.00@31.00
Steers, com'l & gd.	21.00@27.50
Heifers, choice	29.00 only
Heifers, com'l, gd.	18.00@23.00
Cows, utility	12.00@13.25
Cows, can., cut.	10.00@12.00
Bulls, good	16.00@17.00
Bulls, util. & com.	14.00@18.00
Bulls, can., cut.	12.00@14.00

HOGS:

Good, 190/200	\$15.75@16.25
Good, ch., 200/220	15.75@16.25
Ch., 220/250	15.75@16.25
Sows, 400/down	13.75@15.00

SHEEP (Lambs):

Choice & prime	None rec.
Good to choice	\$19.00@21.00

n—nominal.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$12.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.00
Kettle rend., tierces, f.o.b. Chicago	12.50
Leaf, kettle rend., tierces, f.o.b. Chicago	13.50
Lard flakes	16.50
Neutral tierces, f.o.b. Chicago	16.50
Standard Shortening *N. & S.	20.50
Hydrogenated Shortening N. & S.	22.25

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Lard
	Tierces	Loose	Leaf
Dec. 5	8.00 n	7.62 1/2 n	8.62 1/2 n
Dec. 6	8.00 n	7.62 1/2 n	8.62 1/2 n
Dec. 7	8.00 n	7.62 1/2 n	8.62 1/2 n
Dec. 8	8.00 n	7.62 1/2 n	8.62 1/2 n
Dec. 9	8.00 n	7.62 1/2 n	8.62 1/2 n
Dec. 10	8.00 n	7.50 n	8.50 n
Dec. 11	8.00 n	7.25 n	8.25 n

SOLVAY

Trade Marks SOLVAY and S registered U.S. Pat. Off.

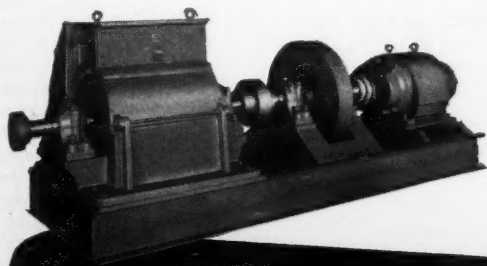


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SOLVAY PROCESS DIVISION

ALLIED CHEMICAL & DYE CORPORATION
61 Broadway, New York 6, N. Y.



M&M meat grinders

Make a hard job easy with an M&M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

MITTS & MERRILL

1001 South Water • SAGINAW, MICHIGAN

Reduce B. O. D. Recover Waste Grease

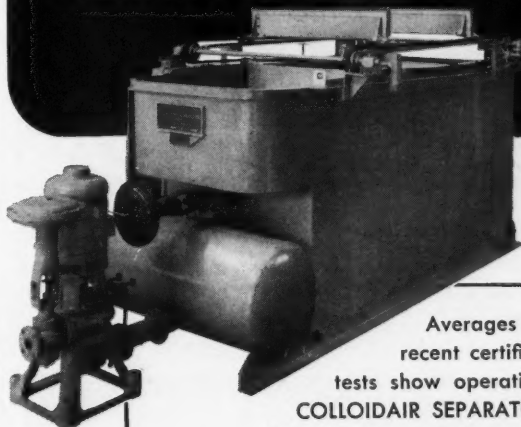
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problem an asset with

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TREATMENT SYSTEMS**



Averages of
recent certified
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COLLOIDAIR SEPARATOR
installations removing
90.1% grease
70.8% B. O. D.

from packing plant waste waters.

Ask Bulkley-Dunton about installation of
your own complete waste treatment plant to

- ✓ Meet city and state pollution requirements
- ✓ Return saleable grease
- ✓ Eliminate or reduce sewer charges
- ✓ Enable reuse of water in selected circuits
- ✓ Replace sewer charges with profits

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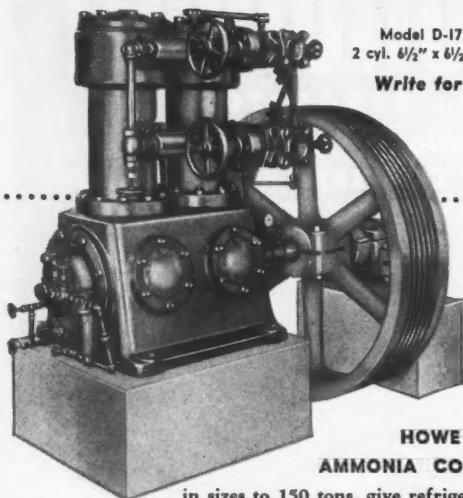
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2 cyl. 6 1/2" x 6 1/2" and 9" x 9"

Write for catalog

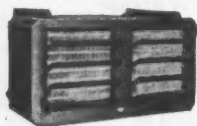
HOWE STANDARD AMMONIA COMPRESSORS

in sizes to 150 tons, give refrigeration that's exact for your needs. For difficult two-temperature jobs, use HOWE "ME" Compressors. You save on first cost, power installation and maintenance.

A size and type
for every job!



HOWE POLAR CIRCLE COILS produce 6-way savings: price, space, labor, weight, refrigerant and freight. Built for heavy duty use in meat packing, ice cream, quick freezing, ice and cold storage plants. Provide greatly improved refrigeration that assures better product control. Write for details.



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A few territories still open . . . write for details about the HOWE profit-plan for new distributors.

- 40 YEARS' SPECIALIZATION
- Since 1912 manufacturers of ammonia compressors, condensers, coolers, fin coils.
- locker freezing units, air conditioning (cooling) equipment.

HOWE ICE MACHINE CO.

2823 Montrose Ave., Chgo. 18. Cable: HIMCO, Chicago

DISTRIBUTORS IN PRINCIPAL CITIES

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	Dec. 10, 1952
Per lb.	
Western	
Prime, 800 lbs./down...	\$55.00@57.00
Choice, 800 lbs./down...	52.00@54.00
Good, 500/700	42.00@47.00
Steer, commercial	35.00@41.00
Cow, commercial	28.00@31.00
Cow, utility	26.00@28.00

BEEF CUTS

	City
Prime:	
Hindquarter	62.0@ 68.0
Forequarter	47.0@ 49.0
Round	60.0@ 59.0
Hip r'd with flank	57.0@ 59.0
Trimmed full loin	78.0@ 82.0
Flank	16.0@ 18.0
Short loin, trimmed	114.0@ 110.0
Sirloin, butt bone in	68.0@ 73.0
Arm chuck (Kosher)	56.0@ 57.0
Forequarter (Kosher)	52.0@ 55.0
Brisket (Kosher)	40.0@ 42.0
Brisket	39.0@ 42.0
Rib	70.0@ 76.0
Short plate	24.0@ 26.0
Full plates	25.0@ 28.0
Arm chuck	52.0@ 54.0
Arm chuck (Kosher)	56.0@ 57.0

Choice:

Hindquarter	57.0@ 64.0
Forequarter	47.0@ 48.0
Round	60.0@ 63.0
Hip r'd with flank	56.0@ 59.0
Trimmed full loin	80.0@ 84.0
Flank	16.0@ 18.0
Short loin, trimmed	95.0@ 102.0
Sirloin, butt bone in	65.0@ 70.0
Arm chuck (Kosher)	53.0@ 55.0
Forequarter (Kosher)	48.0@ 52.0
Brisket (Kosher)	40.0@ 42.0
Brisket	39.0@ 42.0
Rib	64.0@ 70.0
Short plate	24.0@ 26.0
Full plates	25.0@ 28.0
Arm chuck	50.0@ 53.0
Arm chuck (Kosher)	53.0@ 55.0

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	62.8*
Oxtails, over 3/4 lb.	27.8*

*Ceiling base prices.

LAMBS

(L.c.l. prices)

	City
Prime lambs, 50/down	\$47.00@55.00
Prime, 50/60	43.00@47.00
Choice, 50/down	45.00@55.00
Good, all wts.	42.00@52.00
	Western
Prime, 50/down	\$46.00@50.00
Prime, 50/60	44.00@47.00
Choice, all wts.	43.00@49.00
Good, all wts.	40.00@45.00

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, sknd., 14/down	\$50.00@52.00
Bellies, sq. cut, seedless, 8/12	Not quoted
Picnics, 4/8 lbs.	44.00
Pork loins, 12/down	35.00@40.00
Boston butts, 4/8 lbs.	33.00@36.00
Spareribs, 3/down	36.00@38.00
Pork trim., regular	22.00
Pork trim., spec. 80%	48.00
	City
Hams, sknd., 14/down	\$53.00@56.00
Pork loins, 12/down	39.00@45.00
Boston butts, 4/8 lbs.	38.00@45.00
Spareribs, 3/down	38.00@42.00

VEAL—SKIN OFF

(L.c.l. prices)

	Western
Prime, 80/110	\$54.00@59.00
Prime, 110/150	53.00@57.00
Choice, 80/110	49.00@54.00
Choice, 110/150	46.00@50.00
Good, carcass, 80/down	37.00@40.00
Good, 80/110	39.00@45.00
Commercial carcass	30.00@35.00

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$30.00@37.50
137 to 153 lbs.	30.00@37.50
154 to 171 lbs.	30.00@37.50
172 to 188 lbs.	30.00@37.50

BUTCHERS' FAT

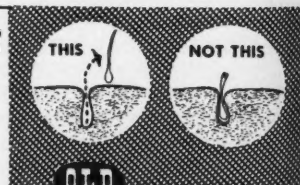
(L.c.l. prices)

Shop fat	\$0.50
Breast fat	1.00
Inedible suet	1.00
Edible suet	1.00

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended December 6, 1952 was 9.9, according to a report by the U. S. Department of Agriculture. This ration was compared with the 10.3 ratio reported for the preceding week, and the 9.6 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.672 per bu. in the week ended December 6, \$1.610 per bu. in the previous week and \$1.907 per bu. for the same period a year earlier.

HOG HAIRS COME OUT
BY THE ROOTS
WHEN YOU USE
OLD BALDY



THE WORLD'S BEST KNOWN HOG SCALD !!!



Developed, Sold and Guaranteed by

KOCH SUPPLIES

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Kansas City 8, Mo.

Instrument "nursing" is expensive business

SELECT TEMPERATURE CONTROLS YOU DON'T HAVE TO BABY



LET'S SHOOT IT STRAIGHT—the fancier the control system, the more time and expense you invest in caring for it. That's why Partlow designs its instruments to be simple, rugged and versatile.

THE MERCURY BULB PRINCIPLE means positive, powerful action—and no worry about leaks or vaporization of fluids. All you need is a wrench and a screw driver—and certainly no training course—to adjust a Partlow control. Yet Partlow units boast sensitivities down to a single degree or two at meat processing temperatures.

PROVISIONERS FAVOR THEM to regulate smokehouse firing, water heating, refrigeration and special processes (like rosin or paraffin melting). They're down to the right price for the independent sausage kitchen—and up to the quality and versatility demanded in the large packing house.

PHONE OR WRITE your Partlow man for specific suggestions, and be prepared for surprise at the variety of improvements and models fitted for different meat processing requirements.

Remember the tapered shape of Partlow controls and see how frequently you can spot them wherever meat is processed—from the independent sausage kitchen to the giant packing plant.

THE PARTLOW CORPORATION

3 CAMPION ROAD

NEW HARTFORD, NEW YORK

TEMPERATURE CONTROLS
SAFETY GAS VALVES
DIAL THERMOMETERS
HUMIDITY CONTROLS

COLORFUL CANS THAT SELL



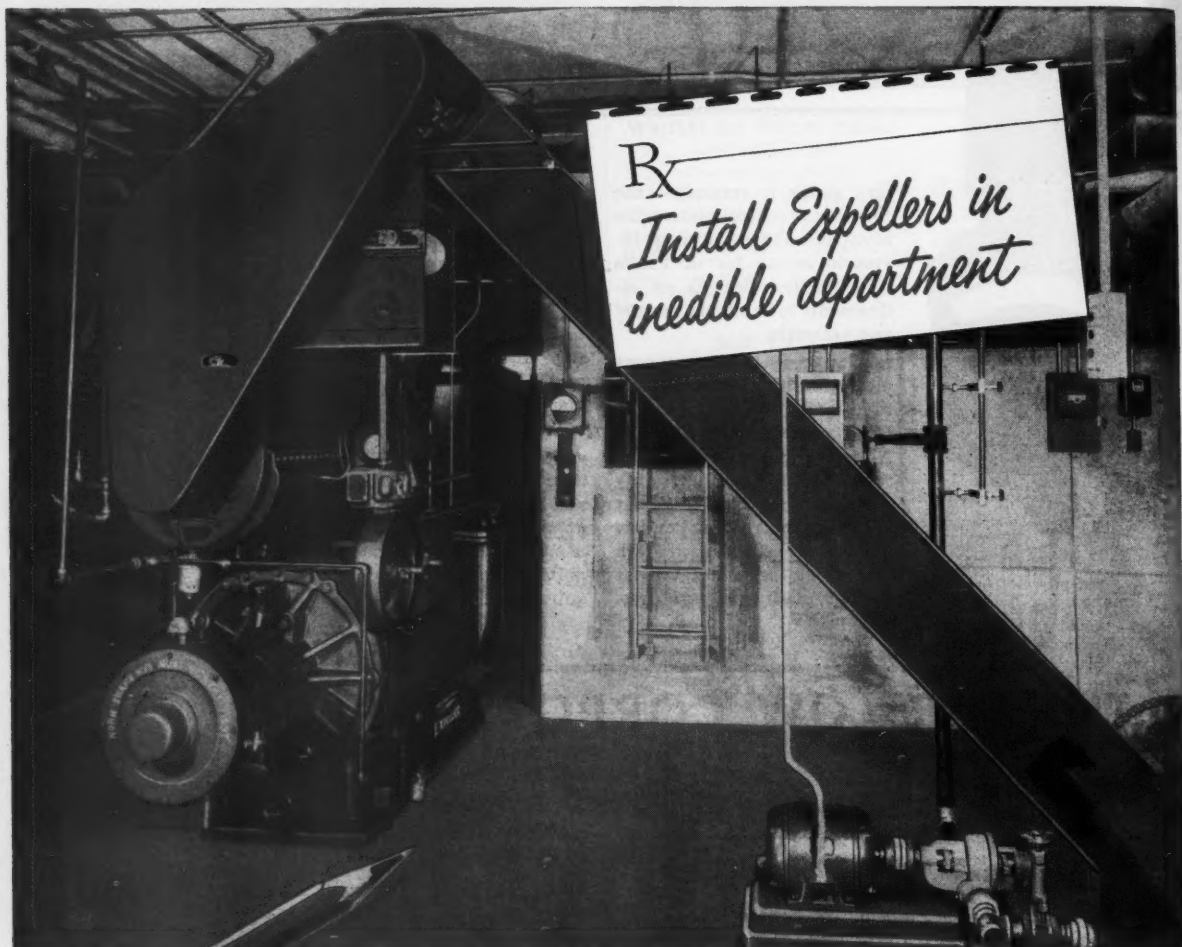
FOR LARD, SHORTENING OR MEAT PRODUCTS

PACK your lard, shortening or meat product in a colorful Heekin Lithographed Can. Heekin long-life colors give real sales punch to your package.

YOUR packaging problem becomes ours, when you do business with Heekin. Heekin Lithographed Cans are outstanding—they give added values to your product. Heekin food experts and production engineers—backed by Heekin's more than 50 years of personal service in food packaging—are ready to serve you. None too large—none too small—plan now for the future of your product.

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prescription for lower operating costs!

● What's the crying need of meat packing and rendering plants today? There's several to be sure but one of the most important is to lower operating costs in the inedible department. What's the prescription that lowers operating costs? Why, Anderson Expellers,* of course. Expellers are semi-automatic . . . require only one man to oversee their operation . . . need no expensive solvents.

Lasting indefinitely, some of the first Expellers built 50 years ago are still in operation. Above all, Expeller meat scrap is the preferred meat scrap . . . sells more readily than other types with its low-fat, high protein content and advantages in milling. Learn now why more plants operate today with Expellers than ever before. A letter will bring complete details.

THE V. D. ANDERSON COMPANY • 1965 W. 96th St. • Cleveland 2, Ohio

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**Only ANDERSON
makes EXPELLERS**

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, December 10, 1952

Interest on the part of exporters late last week on lower grade materials tended to impart a steady to firm undertone, however, a tinge of weakness was still noticeable in the better grades. The weakness on the latter was caused mainly by the backing away on the part of buyers from the lower asking prices.

A tank of edible tallow sold at 6½c, Chicago basis. Special tallow sold at 4½c, and B-white grease at 4½c, c.a.f. Chicago, steady. Bleachable fancy tallow moved at 5½c, c.a.f. East, several tanks involved; later bid reported at 5½c. No. 2 tallow for quick shipment reported traded at 4½c, delivered East. Three tanks of yellow grease brought 3½c, c.a.f. Chicago, also a steady price. Original fancy tallow sold at 6c, and 5½c, c.a.f. East, few tanks involved. Couple tanks of choice white grease sold at 5½c, c.a.f. Chicago, and more reported available at the same figure.

On Friday, several tanks of choice white grease sold at 5½c, delivered East, and a few tanks of choice white grease sold at 5½c, c.a.f. Chicago. These movements were at fractionally lower levels. Two tanks of bleachable fancy tallow sold at 5c, c.a.f. Chicago. Couple tanks of prime tallow moved at 4½c, c.a.f. Chicago.

At the start of the new week, bleachable fancy tallow sold at 5½c, and prime tallow at 5½c, East, from a mid-east point. Several more tanks of bleachable fancy tallow traded at 5c, delivered Chicago. Additional movement of yellow grease at 3½c, and choice white grease at 5½c, also c.a.f. Chicago, several tanks each sold.

Around midweek, although the lower grades were holding about steady, the middle classifications are following the weakness of the better materials. Fair volume moved to eastern destination;

eight tanks each, 7-color fancy tallow and choice white grease sold at 5½c, and 5½c, respectively, c.a.f. East. Few tanks of yellow grease traded at 4½c, c.a.f. East, from a mid-east point. Two tanks of prime tallow brought 5½c, delivered East. Several tanks of yellow grease sold at 3½c, and bleachable fancy tallow at 5c; few tanks of B-white grease at 4½c, prime tallow at 4½c, special tallow at 4½c, all c.a.f. Chicago. Several tanks of bleachable fancy tallow moved at 5c, and an equal amount of choice white grease at 5½c, all delivered consuming points.

On Wednesday, eastern buyers were again moderately active. Few tanks of choice white grease traded at 5½c, c.a.f. East, and presumably for quick shipment. Choice white grease sold at 5½c, and later at 5c, c.a.f. Chicago, several tanks involved. Later bids listed at 4½c, Chicago, however, sellers holding for 5c. Few tanks of prime tallow sold at 5½c, c.a.f. East, from an outside point. Two more tanks of same sold at 4½c, c.a.f. Chicago. Fancy tallow, 7-color, sold at 5½c, c.a.f. East. Additional tanks of yellow grease brought the steady price of 3½c, c.a.f. Chicago.

TALLOWES: Wednesday's quotations: edible tallow, 6@6½c; fancy tallow, 7-color, 5½c; bleachable fancy tallow, 5c; prime tallow, 4½@4½c; special tallow, 4½c; No. 1 tallow, 3½c; and No. 2 tallow, 3½c.

GREASES: Wednesday's quotations: choice white grease, 5c; A-white grease, 4½c; B-white grease, 4½c; yellow grease, 3½c; house grease, 3½@3½c; and brown grease, 2½@3c.

EASTERN BY-PRODUCTS MARKET

New York, Dec. 10, 1952

Dried blood was quoted Wednesday at \$7.50 per unit of ammonia. Low test wet rendered tankage was quoted at \$7.50 per unit of ammonia, and dry rendered tankage was quoted at \$1.70 protein unit.

VEGETABLE OILS

Wednesday, December 10, 1952

Prices advanced as much as ½c for soybean oil the beginning of the week, with practically all interest centered around December shipment. Rumor prevailed throughout the trade that top price paid for this shipment reached 13c. Trades of December shipment oil were confirmed at 12½c, with early reports of movement at 12½c. January shipment sold early at 12½c, and later at 12½c.

The cottonseed oil market experienced little change from the previous week, and although movement transpired at 13½c and 14c at favorable rate points, Valley oil was pegged at 13½c. Texas oil reportedly traded at 13½c, common points, and at 13½c at other locations. Corn oil was offered at 14½c, but best buying interest was at 14½c. Peanut oil maintained a firm position and quoted at 25c, nominal.

December shipment continued to be the feature attraction in the soybean oil market Tuesday. However, only one buyer presumably was in the market, and purchased 25 to 30 tanks at 13c. Offerings later in the day at 13½c went unsold. There was light trading of January shipment at 12½c. February-March shipments sold at 12½c and February alone traded at that level. March shipment crashed at 12½c.

There was no movement of cottonseed oil in the Valley proper, but sales were heard again at premium rate points at 13½c and 14c. Texas oil sold around Waco at 13½c and at 13½c, West Texas. Corn oil moved in a small way at 14½c. Offerings of peanut oil were scarce and the market was quoted at the preceding day's level.

The entire vegetable oil market was quiet at midweek, with only scattered trading accomplished for most selections. December shipment soybean oil sold early at 13c, seller's tanks, but



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later reports indicated a weakness of all shipments, and December was called 12½c, nominally. January shipment resale oil cashed at 12½c and first-half of January was bid at that level later. February shipment sold at 12½c with later bids ½c lower.

Cottonseed oil was unchanged price-wise from the previous day's levels and movement was limited to the Texas area where sales transpired at 13½c at common points. Corn oil traded again at 14½c in a limited way. Peanut oil was unchanged.

CORN OIL: Declined ½c.

SOYBEAN OIL: Advanced ½c early

to sell at 13c. Easier at midweek.

PEANUT OIL: Market strong at 25c. No movement of material.

COCONUT OIL: Offerings declined ¼c at midweek.

COTTONSEED OIL: Market mostly unchanged from the previous week to ½c lower.

Cottonseed oil prices in New York:

FRIDAY, DEC. 5, 1952					
	Open	High	Low	Close	Prev.
Jan.	16.25b	16.25b	16.30b
Mar.	16.36	16.32b	16.39
May	16.30b	16.24	16.30b
July	16.25b	16.20	16.28
Sept.	15.70b	15.72b	15.75b
Oct.	15.55b	15.57b	15.60b
Dec.	16.35b	16.39	16.43
Dec., '53	15.55b	15.57n	15.60n

Sales: 207 lots.

MONDAY, DEC. 8, 1952					
Jan.	16.35b	16.40b	16.25b
Mar.	16.31	16.32	16.37	16.32b	16.32b
May	16.25	16.43	16.22	16.43	16.24
July	16.20	16.35	16.18	16.37b	16.20
Sept.	15.65b	15.85	15.75	15.85	15.72b
Oct.	15.50b	15.69b	15.57b
Dec.	16.40b	16.53	16.45	16.52b	16.39
Dec., '53	15.50n	15.69n	15.57n

Sales: 152 lots.

TUESDAY, DEC. 9, 1952					
Jan.	16.40b	16.35b	16.40b
Mar.	16.52	16.52	16.40	16.42	16.50
May	16.42b	16.40	16.35	16.34b	16.43
July	15.30b	16.29b	16.37
Sept.	15.80b	15.79b	15.85
Oct.	15.65b	15.64b	15.69b
Dec.	16.40b	16.52	16.50	16.44b	16.52b
Dec., '53	15.65n	15.64n	15.60n

Sales: 70 lots.

WEDNESDAY, DEC. 10, 1952					
Jan.	16.30b	16.10b	16.35b
Mar.	16.40	16.40	16.30	16.32	16.42
May	16.31	16.31	16.25	16.27	16.34b
July	16.25b	16.26	16.17	16.20b	16.29b
Sept.	15.70b	15.70b	15.79b
Oct.	15.55b	15.55b	15.64b
Dec.	16.40b	16.47	16.27	16.27	16.44b
Dec., '53	15.50n	15.55n	15.64n

Sales: 144 lots.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, Dec. 10)

Blood

Unit	Ammonia
Unground, per unit of ammonia (bulks)	*7.25

Digester Feed Tankage Materials

Wet rendered, unground, loose,	*8.75n
Low test	*7.75@8.00n
High test	3.25
Liquid stick tank cars	

Packinghouse Feeds

50% meat and bone scraps, bagged	105.00@110.00
50% meat and bone scraps, bulk	95.00@100.00
55% meat scraps, bulk	110.00
60% digester tankage, bulk	102.50@105.00
60% digester tankage, bagged	110.00@115.00
80% blood meal, bagged	140.00
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit	\$6.25
Hoof meal, per unit ammonia	7.00n

Dry Rendered Tankage

Per unit	Protein
Low test	*1.75n
High test	*1.65@1.70

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted) ...	20.00@25.00
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trimmings, per lb.	5½

Animal Hair

Winter coil dried, per ton	*45.00@55.00
Summer coil dried, per ton	*37.50n
Cattle switches, per piece	5½
Winter processed, gray, lb	9 @ 10n
Summer processed, gray, lb	3 @ 3½n

n—nominal. a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, Dec. 10, 1952

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	13½n
Southeast	13½n
Texas	13½pd
Corn oil in tanks, f.o.b. mills	14½pd
Peanut oil, f.o.b. Southern mills	25n
Soybean oil, Decatur	13pd
Coconut oil, f.o.b. Pacific Coast	14n
Cottonseed foots,	
Midwest and West Coast	1 @ 1½
East	1 @ 1½

a—asked. n—nominal. pd—paid. b—bid.

OLEOMARGARINE

Wednesday, Dec. 10, 1952

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)


Prime oleo stearine (slack barrels)	7½ @ 8
Extra oleo oil (drums)	11½n

2-STAGE GRINDERS

for CRACKLINGS, BONES
DRIED BLOOD, TANKAGE
and other BY-PRODUCTS

STEDMAN

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding and Screening Units. Capacities 1 to 20 tons per hour.



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KEEP COILS FROM FROSTING!
DRY UP MOISTURE — KILL ODORS!
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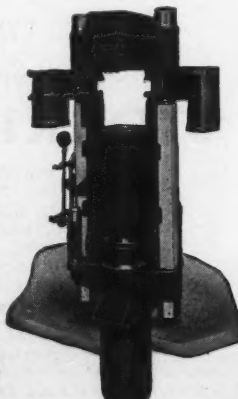
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Piqua Ohio



HIDES AND SKINS

Sales of big packer hides at steady prices to 1c lower for one selection—Small packer market easier at midweek—Calfskin market firm, but movement lacking—Sheepskin trading light at generally steady prices.

CHICAGO

PACKER HIDES: The big packer hide market started off on a quiet note this week, with only fair interest displayed on the part of buyers, and packers again not committing themselves in regard to offering lists. On the surface, the market appeared firm.

Trading Tuesday exceeded all of last week's amount of sales. Some 50,000 or more hides sold steady to 1c lower, depending on selection. Branded cows constituted the majority of sales, and 20,000 sold at 15c for the North-erns, 16c for Lake Charles and 15½c for Fort Worths. Another lot of 3,300 sold at 15c and 15½c. Heavy native steers lost ½c and 3,000 brought 16½c and another lot of 1,600 sold at an equal price. About 3,400 heavy Texas steers sold at 14½c and 2,300 moved

at the same figure. A mixed lot of 2,700 butt-branded steers and heavy Texas steers brought 14½c. Some 4,500 butts sold at 14½c and 1,400 also sold at that level. About 2,000 Colorado steers sold at 13c. Approximately 6,000 northern light native cows sold at 18½c, 1,000 Rivers at 19c and 1,000 Omahas at 18c. Some 1,100 Austin heavy native cows moved at 17c and 3,000 heavy native cows sold at 16½c later.

Activity slackened off at midweek and the only sales reported were 6,000 Colorado steers at 13c and 3,500 heavy native steers at 16½c.

SHEEPSKINS: Sales of shearlings this week were sparse. A car of No. 1's, with a few No. 2's included, sold at 2.25 and 1.60, respectively. The No. 3 shearlings were scarce and only a handful sold at 1.05. Fall clips sold as high as 3.00, while other offerings at 2.75 went unsold up to midweek. Dry pelts were steady at 30@31c.

CALFSKINS AND KIPSKINS: No movement of either selection was reported this week; however, last week, heavy and light weight northern calfskins traded at 55c and some all-weight St. Louis calf sold at 52½c.

SMALL PACKER HIDES: The small packer hide market followed the pat-

N.Y. HIDE FUTURES

FRIDAY, DEC. 5, 1952

	Open	High	Low	Close
Jan.	17.31b	17.45	17.31	17.40b-45a
Jan. '54	14.80b	15.00	14.80	14.95b-15.10a
Apr.	15.53-50	15.70	15.50	15.68b-73a
Apr. '54	14.60b	14.80	14.60	14.75b-95a
July	15.15	15.40	15.37	15.38b-50a
Oct.	15.00b	15.15	15.10	15.15b-25a

Sales: 49 lots.

MONDAY, DEC. 8, 1952

	Open	High	Low	Close
Jan.	17.25b	17.75	17.55	17.73 - 70
Jan. '54	14.80b	15.00	14.80	15.08b-15.10a
Apr.	15.55b	15.87	15.57	15.90b-96a
Apr. '54	14.60b	14.80	14.60	14.88b-90a
July	15.25b	15.50	15.50	15.55b-70a
Oct.	15.00b	15.15	15.10	15.25b-35a

Sales: 20 lots.

TUESDAY, DEC. 9, 1952

	Open	High	Low	Close
Jan.	17.65b	17.90	17.61	17.90
Jan. '54	15.00b	15.20	15.00	15.05b-15a
Apr.	15.80b	15.95	15.60	15.95
Apr. '54	14.80b	15.00	14.80	15.05b-95a
July	15.45b	15.55	15.40	15.55
Oct.	15.20b	15.15	15.15	15.25b-35a

Sales: 48 lots.

WEDNESDAY, DEC. 10, 1952

	Open	High	Low	Close
Jan.	17.90b	18.00	17.88	17.90
Jan. '54	15.18b	15.00	14.95	14.98b-15.06a
Apr.	15.85b	16.10	15.85	15.88b-92a
Apr. '54	15.00b	15.20	15.00	15.10b-86a
July	15.72	15.80	15.72	15.70b-60a
Oct.	15.38b	15.10	15.10	15.20b-30a

Sales: 50 lots.

THURSDAY, DEC. 11, 1952

	Open	High	Low	Close
Jan.	17.80	17.95	17.73	17.90 - 95
Jan. '54	14.90b	15.00	14.95	15.00b-10a
Apr.	15.85	15.85	15.75	15.85b-90a
Apr. '54	14.70b	14.80	14.70	14.80b-90a
July	15.40b	15.50	15.40	15.50b-60a
Oct.	15.15b	15.23	15.15	15.20b-30a

Sales: 26 lots.

tern established by big packers this week and was considered easier, declining ½@1c at midweek. Early, two cars of 50@52-lb. average sold at 17c, but later 46@47-lb. average was offered at 17c. The heavier average hides sold early at 15c, but the market later was pegged at 14½c.

CHICAGO HIDE OUTATIONS

	Week ended Dec. 10	Previous Week	Cor. 1951
Nat. steers...	16½@19½	17½@20	18 @25
Hvy. Texas str.	14½	15n	17
Hvy. butt, brand'd str.	14½	15	17
Hvy. Col. str.	13	14	16
Ex. light Tex. str.	18n 1	18½n	28
Brand'd cows	15½ @15½	16 @16½	19½
Hvy. nat. cows	18½	17½	19½@20
Lt. nat. cows	18½@19	20	24½@25½n
Nat. bulls	11	11	15½
Brand'd bulls	10	10	14½
Calfskins, Nor.			
10/15	52½@55n	50 @52½n	38 @38½
10/down	52½@55n	50n	
Kips, Nor.	15/25.40 @45n	40 @45n	35
Kips, Nor. branded	30n	30n	32½

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	14½@15n	15@16n
50 lbs.	15½@16n	16@17n

SMALL PACKER SKINS

Calfskins, under			
15 lbs.	37@40n	40n	30
Kips, 15/30	26@27n	26@27n	25@27
Slunks, reg.	1.50@1.65n	1.50@1.65n	1.00
Slunks, hairless	50n	50n	40n

SHEEPSKINS

Pkr. shearlings,			
No. 1	2.25	2.25	3.00
Dry Pelts	30@31n	30@31n	35
Horsehides, untrnd.	8.00@8.50n	8.00@8.50n	8.00n
*Ceiling prices.			

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 6, 1952, were 6,900,000 lbs.; previous week, 5,525,000 lbs.; same week 1951, 4,177,000 lbs; 1952 to date, 227,965,000 lbs.; same period 1951, 236,938,000 lbs.

Shipments for the week ended December 6, 1952, totaled 4,768,000 lbs.; previous week 3,153,000 lbs.; corresponding week, 1951, 3,176,000 lbs.; this year to date, 192,756,000 lbs.; corresponding week, 1951, 182,824,000 lbs.



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NEW ULM, MINNESOTA

Seven-Month U.S. Inedible Tallow Exports At Record

Inedible tallow appeared headed for the top spot among American fats and oils export items with its January-July tonnage of 187,411, the U.S. Department of Agriculture has reported. This represented an increase of 52 per cent over the same period, last year, and an all-time high.

The product has become important as an export item only in recent years. This was due chiefly to its use in the increased manufacture of synthetic detergents, resulting in a sharp cutback in the use of tallow for soap manufacture.

Western Europe continues to be our major market for inedible tallow. In the first seven months of this year about 70,000 tons, or 37 per cent of our output went to 14 countries in Europe. Italy, with 24,000 tons, took the largest volume. In the Asiatic area, Japan was our biggest customer as the buyer of 36,000 tons.

British Bacon Contract

Britain has negotiated a new short-term bacon contract with the Netherlands at a reduced price, the Food Ministry has announced. The present four-year contract expires December 31. The new contract, which runs to January 2, 1954, will provide for import of 35,000 long tons.

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$17.05; average, \$16.15. Provision prices were quoted as follows: Under 12 pork loins, 35½; 10/14 green skinned hams, 46@48¼; Boston butts, 30 bid; 16/ down pork shoulders 27½ nominal; 3/ down spareribs, 33¼@33½; 8/12 fat backs, 7½@8½; regular pork trimmings, 15 nominal; 18/20 DS bellies, 20 nominal; 4/6 green picnics, 27½; 8/up green picnics, 25½.

P.S. loose lard was quoted at 7.25 asked, and P.S. lard in tierces at 8.00 nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Dec. 15.54n; Jan. 16.00b-25a; Mar. 16.18; May 16.14-12; July 16.10-09; Sept. 15.69b-78a; Oct. 15.54b-70a; and Dec. 16.24-27. Sales: 216 lots.

LIVESTOCK CAR LOADINGS

A total of 13,918 cars were loaded with livestock during the week ended November 22, 1952, according to the American Association of Railroads. This was an increase of 4,463 cars over the same week in 1951 and 3,645 more than during the same period of 1950.

World Soybean Output This Year To Approach Record

World soybean production in 1952 at 650,000,000 bu., the second largest on record, was forecast by the Agriculture Department's Office of Foreign Agricultural Relations. Over 90 per cent of the total production is concentrated in the United States and the Chinese mainland.

Soybean production in the U. S. in 1952 was estimated at 289,268,000 bu. compared with 280,512,000 in 1951 and the prewar 1935-39 average of 56,167,000 bu. In recent years the U. S. has produced about 45 per cent of the world total compared with only 12 per cent in recent prewar years.

The 1952 estimated output is the second largest on record, exceeding by 3 per cent the 1951 production and reaching 97 per cent of the all-time high of 1950. Canadian production was 4,128,000 bu. compared with 3,843,000 in 1951, an increase of 7 per cent and 20 times the prewar volume.

OCTOBER MEAT GRADING

Meats and meat products graded and certified by the U.S. Department of Agriculture in October, with comparisons ("000" omitted):

	Oct. 1952	Sept. 1952	Oct. 1951
Beef	857,043	771,949	727,739
Veal and calf	122,309	107,722	97,739
Lamb, yearling and mutton	59,527	56,773	50,050
Total	1,038,890	936,444	875,528
All other meats and lard	17,241	16,743	9,842
Grand total	1,056,140	953,187	885,371

Compulsory grading of beef, veal, calf, lamb and mutton pursuant to OPS regulation became effective May 7, 1951.

Wholesale Prices Indexes

Meats at 96.2 per cent held steady, and were the lowest among food item wholesale prices for the week ended December 2, according to the Bureau of Labor Statistics. Practically all other items were above the 100 per cent average of 1947-49 for the period. Compared with the previous week, lard declined 4.8 per cent, fats and oils, 1.2 per cent; while live hogs, wool and corn showed increases.

Operation T-Bone Of 1952

The 1952 section of "Operation T-Bone," a special 50-car train bearing prime livestock from Audubon county, Iowa, is scheduled to reach the Chicago Yards, Sunday, December 14, William Wood Prince, Yard firm president has disclosed. The Rock Island train will be accompanied by 30 farmers and 25 Audubon businessmen. Last year's train brought \$350,000 worth of livestock to the Chicago market.

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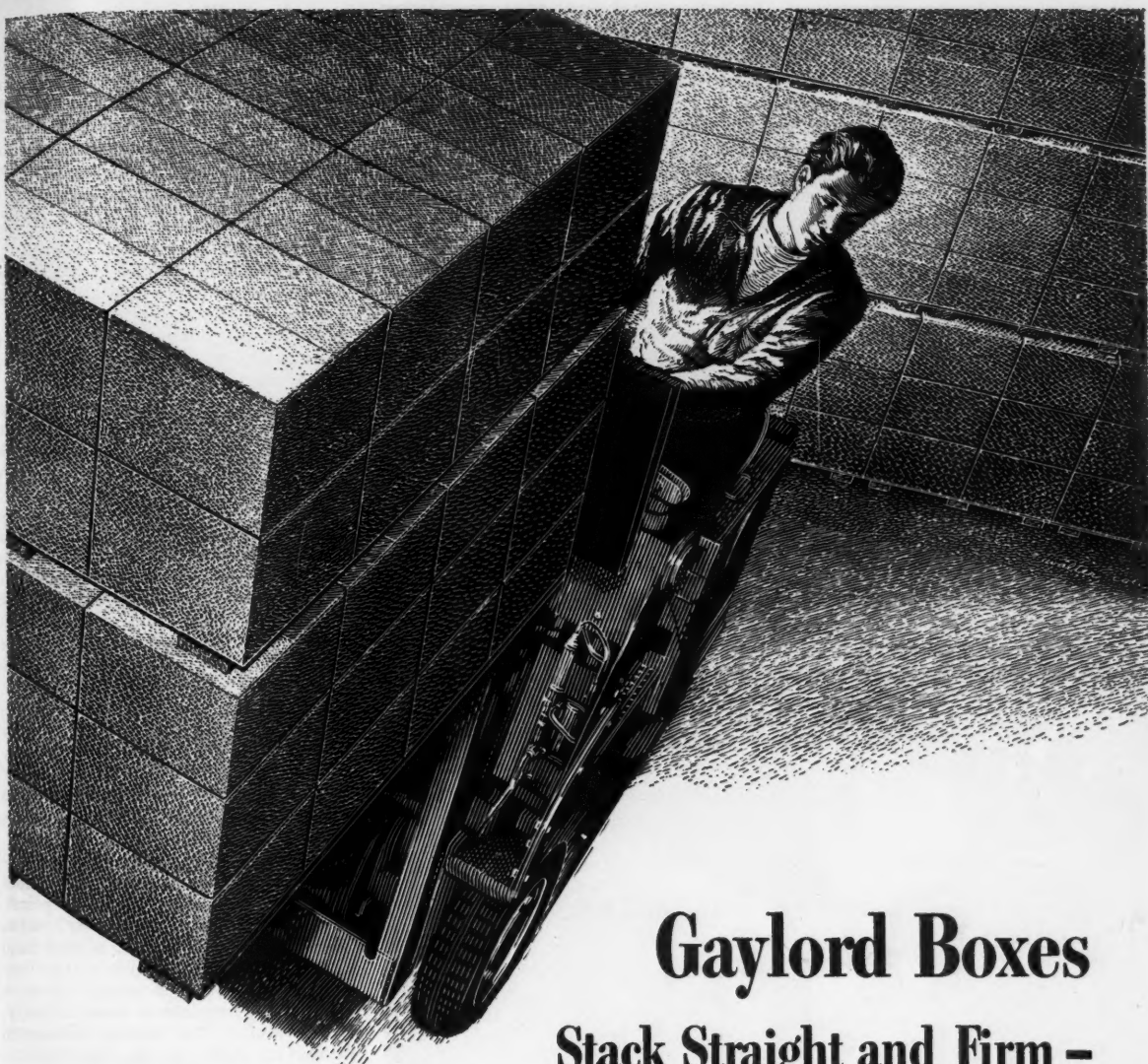
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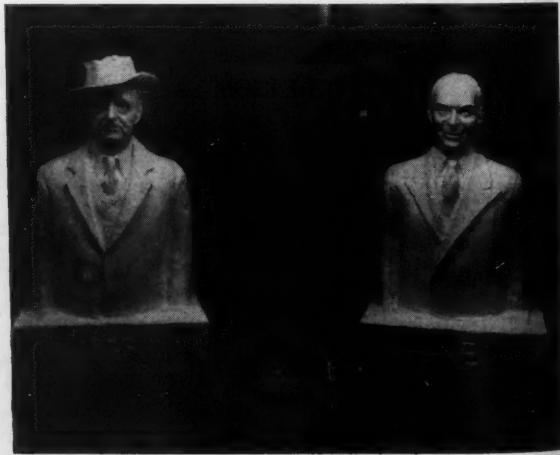
CORRUGATED AND SOLID FIBRE BOXES • FOLDING CARTONS • KRAFT BAGS AND SACKS • KRAFT PAPER AND SPECIALTIES



Among spectators at the hog judging ring were: David H. Reimers president, Livestock National Bank; Jess Andrew, president; O. T. Henkle, treasurer, and William Wood Prince, chairman, all of International Livestock Exposition.



Congratulations are in order for Armour Calf Scramble contestants in luncheon at Saddle and Sirloin Club. H. V. Major, left, head cattle buyer of Armour, shakes hands with the boys. All from Iowa, they are: Leroy Oltman, Allison; Carl Fisher, Blakesburg; Randall Hirsch, Polk City; Bill Hunter, Little Sioux, and Dale Henry of Indianola.



Meat Board exhibit featured graded meat cuts and lard busts of Andrew and Eisenhower.

Livestock Show

(Continued from page 40)

wether sold at \$1.75 per lb. to Deep Valley farm of Fiatt, Ill. It weighed 145 lbs. Last year's price was \$2.55 per lb. Junior champion lamb sold to Swift & Company for 70c per lb. It weighed 90 lbs. The reserve champion weighed 105 lbs. and sold to Armour and Company. The champion carlet lambs sold at 64c per lb. to Swift & Company for the United Dressed Beef Co., Brooklyn, N. Y. Last year's price was 50c per lb.

Despite the ovine champions and near-champions around it, a lamb born during the show, to one of the ewes, stole the show in the sheep arena. Its cavorting antics delighted show-goers for three days until an attempt was made by a spectator to walk off with it.

Competing against 19 other colleges and universities from 18 states and Canada, the University of Wisconsin was the winner of the twenty-third inter-collegiate meat judging contest at the International. The school's total score was 2,753 points out of a possible 3,120. Top individual scorer on the Badger team was Duane A. Miller, with 922 points. He was followed closely by Justin T. Jouzaitis, former Chicago street-bus driver, and the only non-farmer in the group. Jouzaitis' score was 919. Charles Eckels was third with 912 points. Their coach was R. W. Bray.

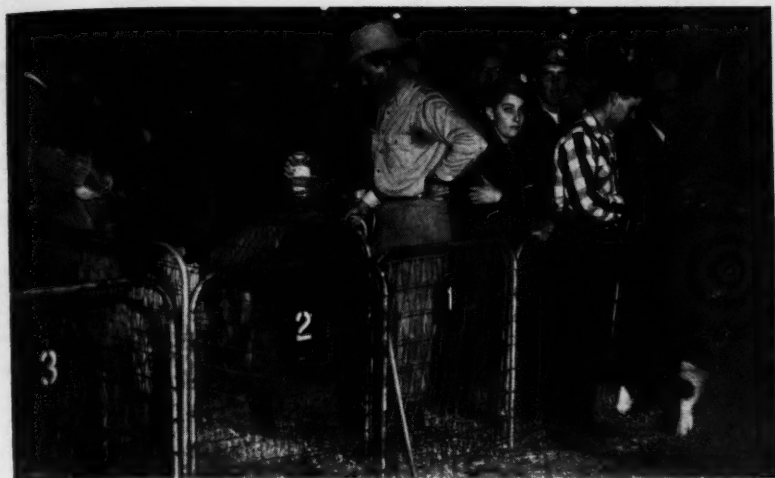
In the second place was the University of Kentucky, coached by James Kemp, with a score of 2,695 points. The Ohio State university team, coached by V. R. Cahill, placed third with 2,668. Each member of the winning team expects to engage in some phase of the livestock or meat industry.

By winning this contest, Wisconsin gained its first leg on the National Livestock and Meat Board trophy, which must be won three consecutive years at the International to be retained permanently.

An Oklahoma A&M coed, Minnie Lou

LIVESTOCK MARKETS

Weekly Review



Handlers powder Cheshire White which took second place in barrow contest.

Ottinger, triumphed over a field of 180 men to take the collegiate livestock judging title, the first woman to do so in the history of the contest at the International.

Sale of carcasses at the International resulted in all six cattle carcasses exhibited bringing the ceiling price of \$58.10 a cwt. The grand champion carcass was an Angus that weighed 1,034 lbs. alive. It dressed out 668 lbs. Exhibited by Harold Harper of Worthington, Ind., it was bought by Irwin Bros., for the Wrigley Building restaurant in Chicago. Floyd Spear & Sons, Stanwood, Iowa, exhibited the reserve champion.

Top hog carcass weighed 157 lbs., and brought 35c per lb. It was bought by the New City Packing and Provision Co. for the Bismarck Hotel. Hollinger & Roberts, McLain, Ill., showed it. Reserve champion hog carcass, belonging to Robert Chase, Pipestone, Minn., brought 26c per lb., and weighed 164 lbs.

Champion lamb carcass, shown by

Michigan State College, weighed 44 lbs. and sold at \$1.60 per lb. It was purchased by Irwin Bros., for the Wrigley Building. Reserve champion lamb carcass weighed 51 lbs. and cashed at \$1.00 per lb. Irwin Bros. bought it for the Milwaukee Athletic club. Both carcasses were from South-down lambs.

Even before the show had officially closed, Jess C. Andrew, president, announced that plans were under way for a "bigger and better" exposition in 1953. Dr. A. D. Weber has been invited to head the panel of livestock judges for next year's event. Total attendance was reported at about 430,000, a new record.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in November, 1952, were reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep
Receipts	19,909	5,462	5,540	52,714
Shipments	12,812	2,642	1,634	47,503
Local slaughter ...	7,097	2,820	3,906	5,211

October Meat Production Above September, Year Ago

Meat production in commercial plants in the United States during October totaled 2,023,000,000 lbs., the Bureau of Agricultural Economics has reported. This was the second largest output for any month since 1947 and an increase of 17 per cent over the 1,732,000,000 lbs. turned out in September and 10 per cent more than the 1,833,000,000 lbs. produced in October, 1951.

Output for the first 10 months of this year, at 17,323,000,000 lbs., was 6 per cent above the 16,405,000,000 lbs. produced during the same period last year. October beef production amounted to 933,000,000 lbs. against 841,000,000 lbs. in September. Ten-month totals for this year and last were 7,716,000,000 and 7,082,000,000 lbs. respectively, a gain this year of 9 per cent. October production of veal was 111,000,000 lbs. and September, 101,000,000 lbs. January-October output this year amounted to 877,000,000 lbs. against 813,000,000 lbs. in 1951, a gain of 8 per cent.

October lamb and mutton production amounted to 68,000,000 lbs. compared with 59,000,000 lbs. in September. Ten-month total this year added up to 521,000,000 lbs., or 24 per cent more than the 420,000,000 lbs. last year. A seasonal increase in the output of pork placed volume for October at 894,000,000 lbs. against 721,000,000 lbs. during September. The ten-month total of 8,209,000,000 lbs. was a 1 per cent gain over the 8,090,000,000 lbs. last year.

Slaughter of livestock in October put California with its 181,000 at the head of the cattle list. Illinois' 176,000 ranked second, and 139,000, third for Texas. Texas ranked first in calf slaughter.

In hog slaughter Iowa, of course, placed first, showing a total of 1,062,000 against second-place Illinois with 671,000. Minnesota's 593,000 ranked it third in hog kill. California was found to stand at the top in sheep and lamb kill with its 176,000.

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NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Nov. 29, compared with the same week, 1951, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.	1052 1951	Good and Choice	1952 1951	Gr. B ¹ Dressed	1952 1951	Gd. Handyweights	1952 1951
Toronto	\$23.41	\$34.00	\$27.00	\$36.96	\$23.00	\$27.00	\$23.73	\$32.25
Montreal	27.05	32.20	27.05	38.45	25.00	28.11	24.35	32.10
Winnipeg	21.75	32.08	24.00	34.80	24.35	26.10	21.55	31.58
Calgary	23.36	33.46	20.06	31.74	23.51	27.25	19.33	30.38
Edmonton	21.00	32.50	24.00	35.00	24.10	27.85	19.00	31.00
Lethbridge	22.25	31.20	19.50	31.20	23.10	27.22	18.75	20.50
Pr. Albert	20.75	31.40	21.50	33.50	23.35	25.60	20.00	20.15
Moose Jaw	20.75	30.00	20.25	30.75	23.00	25.00	16.30	20.00
Saskatoon	20.00	29.75	23.00	32.50	23.00	25.00	16.50	20.00
Regina	19.50	30.45	19.00	33.20	23.00	25.00	16.50	20.00
Vancouver	22.80	32.00	24.50	33.00	23.00	25.00	16.50	20.00

*Dominion Government premiums not included.

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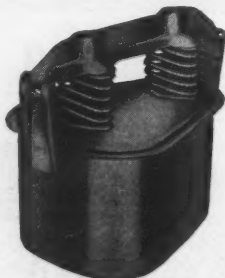
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, December 9, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:	120-140 lbs.	140-160 lbs.	160-180 lbs.	180-200 lbs.	200-220 lbs.	220-240 lbs.	240-270 lbs.	270-300 lbs.	300-330 lbs.	330-360 lbs.
St. L.	\$12.50-14.75	14.25-16.25	16.25-18.90	16.75-17.00	16.75-17.00	16.50-17.00	16.25-16.85	16.00-16.35	15.50-16.10	None rec.
Chicago	None rec.	14.50-16.00	16.00-18.90	16.00-16.90	16.00-16.90	16.35-16.75	16.50-16.75	16.15-16.50	15.75-16.25	None rec.
Kansas City	None rec.	None rec.	None rec.	16.25-16.50	16.25-16.50	16.35-16.85	16.50-16.75	16.15-16.50	15.75-16.25	None rec.
Omaha	None rec.	None rec.	None rec.	16.25-16.50	16.25-16.50	16.35-16.85	16.50-16.75	16.15-16.50	15.75-16.25	None rec.
St. Paul	None rec.	None rec.	None rec.	16.25-16.50	16.25-16.50	16.35-16.85	16.50-16.75	16.15-16.50	15.75-16.25	None rec.
Medium:	160-220 lbs.	13.75-16.75	None rec.	None rec.	14.25-16.00	None rec.	None rec.	None rec.	None rec.	None rec.

SOWS:

Choice:	270-300 lbs.	300-330 lbs.	330-360 lbs.	360-400 lbs.	400-450 lbs.	450-550 lbs.
St. L.	15.25-15.50	15.25-15.50	15.25-15.50	14.75-15.00	14.25-14.75	13.00-14.50
Chicago	15.25-15.50	15.25-15.50	15.25-15.50	14.75-15.00	14.25-14.75	13.00-14.50
Kansas City	15.25-15.50	15.25-15.50	15.25-15.50	14.75-15.00	14.25-14.75	13.00-14.50
Omaha	15.25-15.50	15.25-15.50	15.25-15.50	14.75-15.00	14.25-14.75	13.00-14.50
St. Paul	15.25-15.50	15.25-15.50	15.25-15.50	14.75-15.00	14.25-14.75	13.00-14.50
Medium:	250-500 lbs.	None rec.	12.00-14.00	None rec.	None rec.	None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
St. L.	32.50-34.00	32.50-34.00	32.50-34.00	31.00-33.00
Chicago	32.50-34.00	32.50-34.00	32.50-34.00	31.00-33.00
Kansas City	32.50-34.00	32.50-34.00	32.50-34.00	31.00-33.00
Omaha	32.50-34.00	32.50-34.00	32.50-34.00	31.00-33.00
St. Paul	32.50-34.00	32.50-34.00	32.50-34.00	31.00-33.00

Choice:

700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
St. L.	27.00-32.50	27.00-32.50	27.00-32.50
Chicago	27.00-32.50	27.00-32.50	27.00-32.50
Kansas City	27.00-32.50	27.00-32.50	27.00-32.50
Omaha	27.00-32.50	27.00-32.50	27.00-32.50
St. Paul	27.00-32.50	27.00-32.50	27.00-32.50

Good:

700-900 lbs.	900-1100 lbs.	1100-1300 lbs.
St. L.	21.50-27.00	21.50-27.00
Chicago	21.50-27.00	21.50-27.00
Kansas City	21.50-27.00	21.50-27.00
Omaha	21.50-27.00	21.50-27.00
St. Paul	21.50-27.00	21.50-27.00

Commercial:

all wts.	Utility, all wts.
St. L.	17.00-21.50
Chicago	17.00-21.50
Kansas City	17.00-21.50
Omaha	17.00-21.50
St. Paul	17.00-21.50

HEIFERS:

Prime:	800-1000 lbs.	1000-1200 lbs.
St. L.	32.00-34.00	32.00-34.00
Chicago	32.00-34.00	32.00-34.00
Kansas City	32.00-34.00	32.00-34.00
Omaha	32.00-34.00	32.00-34.00
St. Paul	32.00-34.00	32.00-34.00

Choice:

800-1000 lbs.	1000-1200 lbs.
St. L.	27.00-32.00
Chicago	27.00-32.00
Kansas City	27.00-32.00
Omaha	27.00-32.00
St. Paul	27.00-32.00

Good:

500-700 lbs.	700-900 lbs.
St. L.	21.50-27.00
Chicago	21.50-27.00
Kansas City	21.50-27.00
Omaha	21.50-27.00
St. Paul	21.50-27.00

Commercial:

all wts.	Utility, all wts.
St. L.	16.00-21.50
Chicago	16.00-21.50
Kansas City	16.00-21.50
Omaha	16.00-21.50
St. Paul	16.00-21.50

COWS:

Commercial:	all wts.	Utility, all wts.
St. L.	14.00-15.50	12.50-14.00
Chicago	14.00-15.50	12.50-14.00
Kansas City	14.00-15.50	12.50-14.00
Omaha	14.00-15.50	12.50-14.00
St. Paul	14.00-15.50	12.50-14.00

Cull & cutter:

Choice & prime..	27.00-38.00	28.00-29.00	24.00-29.00	24.00-27.00	23.00-24.00
Com'l & good...	19.00-27.00	20.00-28.00	15.00-24.00	18.00-24.00	16.00-22.00
CALVES (500 Lbs. Down):					

BULLS (Yrds. Excl.) All Weights:

Good	Commercial	Utility	Cutter
St. L.	18.00-19.00	17.00-18.00	15.00-17.00
Chicago	18.00-19.00	17.00-18.00	15.00-17.00
Kansas City	18.00-19.00	17.00-18.00	15.00-17.00
Omaha	18.00-19.00	17.00-18.00	15.00-17.00
St. Paul	18.00-19.00	17.00-18.00	15.00-17.00

VEALERS, All Weights:

Choice & prime	Com'l & good
St. L.	27.00-38.00
Chicago	27.00-38.00
Kansas City	27.00-38.00
Omaha	27.00-38.00
St. Paul	27.00-38.00

CALVES (500 Lbs. Down):

Choice & prime	Com'l & good
St. L.	23.00-27.00
Chicago	23.00-27.00
Kansas City	23.00-27.00
Omaha	23.00-27.00
St. Paul	23.00-27.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):	Choice & prime	Good & choice
St. L.	21.50-22.50	18.50-21.50
Chicago	21.50-22.50	18.50-21.50
Kansas City	21.50-22.50	18.50-21.50
Omaha	21.50-22.50	18.50-21.50
St. Paul	21.50-22.50	18.50-21.50

EWES:

Good & choice	Cull & utility
St. L.	5.00-6.00
Chicago	5.00-6.00
Kansas City	5.00-6.00
Omaha	5.00-6.00
St. Paul	5.00-6.00

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SEASONINGS
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Dec. 6:

CATTLE

	Week Ended Dec. 6	Prev. Week	Cor.
Chicago	21,374	18,105	17,509
Kansas City	25,830	18,041	14,409
Omaha	19,468	14,843	17,542
E. St. Louis	12,056	9,404	8,282
St. Joseph	11,208	8,904	7,580
Sioux City	10,906	7,059	10,487
Wichita	5,690	2,788	5,207
New York & Jersey City	8,094	6,032	6,784
Okl. City	9,957	9,957	4,959
Cincinnati	5,990	2,726	3,308
Denver	12,204	8,020	6,671
St. Paul	15,759	9,613	7,767
Milwaukee	3,655	1,948	3,298
Total	162,810	107,483	113,808

HOGS

Chicago	71,185	44,277	70,760
Kansas City	16,796	10,524	19,583
Omaha	87,906	54,431	85,186
E. St. Louis	43,467	26,881	41,777
St. Joseph	69,521	41,026	53,633
Sioux City	71,876	39,020	55,524
Wichita	16,056	6,894	11,570
New York & Jersey City	58,182	46,145	56,729
Okl. City	21,131	20,683	20,683
Cincinnati	17,687	19,436	19,436
Denver	20,731	10,760	19,535
St. Paul	93,032	51,281	57,799
Milwaukee	10,218	5,405	7,936
Total	597,838	349,991	520,131

SHEEP

Chicago	16,618	10,285	9,901
Kansas City	8,225	3,386	4,582
Omaha	24,690	10,219	13,908
E. St. Louis	8,245	3,494	4,529
St. Joseph	8,657	8,121	12,134
Sioux City	7,636	6,261	4,095
Wichita	883	216	1,054
New York & Jersey City	47,207	31,431	40,092
Okl. City	2,795	271	4,259
Cincinnati	395	271	735
Denver	10,491	9,522	6,199
St. Paul	13,741	6,564	6,054
Milwaukee	1,754	640	687
Total	151,377	90,410	108,319

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Dec. 10, were as follows:

CATTLE:

Steers, ch. & pr.	None rec.
Steers, gd. & ch.	\$26.50@27.00
Heifers, ch. & pr.	27.00@28.00
Heifers, util., com'l.	18.00@21.00
Cows, com'l.	15.50@17.00
Cows, utility	13.50@15.50
Cows, canner, cutter	11.50@13.00
Bulls, util. & com'l.	16.00@19.00
Bulls, can., cut.	12.00@15.00

VEALERS:

Choice & prime	\$35.00@37.00
Good & choice	28.00@34.00
Util. & com'l.	17.50@24.00
Cull	14.00@17.00

HOGS:

Gd. & ch., 170-240	\$17.50@17.75
Sows, 400/down	14.50@15.50

LAMBS:

Good	None rec.
------	-----------

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Dec. 5:

	Cattle	Calves	Hogs	Sheep
Salable	350	578	552	396
Total (incl. direct)	4,230	1,295	29,026	31,344
Prev. week:				
Salable	218	389	249	...
Total (incl. direct)	3,090	2,054	21,190	15,305

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Dec. 4	3,530	513	26,849	3,750
Dec. 5	1,981	286	22,204	2,534
Dec. 6	712	11	9,046	18
Dec. 8	21,552	462	21,152	6,860
Dec. 9	6,000	400	25,500	2,800
Dec. 10	9,000	400	23,500	2,100

*Week so far	37,152	1,282	70,152	11,560
Week ago	36,739	1,837	71,683	21,038
Year ago	35,985	1,069	76,148	15,408
2 yrs. ago	37,668	1,422	76,494	12,222

*Including 130 cattle, 4,534 hogs and 3,115 sheep direct to packers.

SHIPMENTS

Dec. 4	2,630	18	3,241	743
Dec. 5	1,533	22	3,101	275
Dec. 6	382	...	261	414
Dec. 8	5,764	41	3,484	1,245
Dec. 9	4,000	...	4,000	1,000
Dec. 10	4,000	...	2,000	500

Week so far	13,764	41	9,484	2,745
Week ago	15,096	226	6,880	4,739
Year ago	12,653	57	5,681	6,648
2 yrs. ago	6,794	130	6,217	2,069

DECEMBER RECEIPTS

	1952	1951
Cattle	80,014	55,634
Calves	3,909	2,375
Hogs	199,934	196,042
Sheep	38,900	27,619

DECEMBER SHIPMENTS

Cattle	34,305	21,576
Hogs	22,967	15,086
Sheep	8,916	11,384

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, Dec. 10:

	Week ended Dec. 10	Week ended Dec. 3
Packers' purch.	71,515	54,106
Shippers' purch.	14,224	12,663
Total	85,739	66,829

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Dec. 10, were reported as shown in the table below:

CATTLE:

Steers, choice & pr.	None rec.
Steers, gd. & ch.	\$25.50@26.50
Steers, util. & gd.	23.00@25.00
Heifers, good & ch.	24.75 only
Heifers, com'l.	20.00@21.00
Cows, com'l.	15.50@16.50
Cows, utility	18.00@19.00
Cows, can. & cut.	10.00@12.50
Bulls, utility	18.00@20.00

CALVES:

Choice & prime	None rec.
Good & choice	\$23.00@24.50
Com'l & gd.	19.00@22.50
Culls	12.00@13.00

HOGS:

Good & ch., 200/260	\$17.25 only
Sows, 400/down	None rec.

SHEEP:

Lambs, util.	\$18.00 only
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CANADIAN KILL

Inspected slaughter in Canada for week ended Nov. 29:

CATTLE

	Wk. Ended Nov. 29	Same Wk. Last Yr.
Western Canada	14,484	11,909
Eastern Canada	15,866	10,685
Total	30,350	22,594

HOGS

Western Canada	80,055	48,067
Eastern Canada	84,918	67,465
Total	164,973	115,562
All hog carcasses graded	174,484	124,853

SHEEP

Western Canada	4,511	2,729
Eastern Canada	9,049	7,743
Total	13,560	10,472

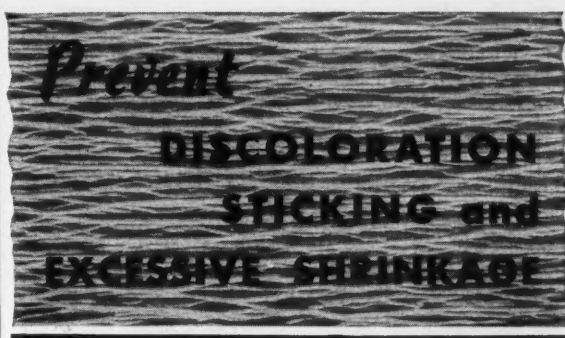


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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 6, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 18,287 hogs; Swift, nothing; Wilson, 11,216 hogs; Agar, 13,306 hogs; shippers, 13,636 hogs; and others, 28,386 hogs.
Total: 21,374 cattle; 1,821 calves; 84,821 hogs; and 16,618 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,220	1,422	3,987	3,414
Swift	4,513	2,402	7,354	3,365
Wilson	1,171	...	3,543	...
Butchers	7,782	17	868	129
Others	4,308	...	1,044	1,317
Total	21,989	3,841	16,796	8,225

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,002	21,518	7,773	2,923
Cudahy	4,271	14,467	6,105	...
Swift	4,593	15,895	6,105	...
Wilson	2,569	12,601	2,296	...
Cornhusker	726
Neb. Beef	544
Eagle	49
Gr. Omaha	396
Hoffman	82
Rothschild	565
Roth	730
Kingan	1,189
Merchants	201
Midwest	105
Omaha	425
Union	457
Others	...	11,987
Total	22,904	76,468	19,067	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,590	1,801	12,179	4,579
Swift	4,344	2,376	15,980	3,706
Hunter	575	...	7,461	...
Hell	2,337	...
Krey	1,828	...
Lacide	2,069	...
Selloff	1,613	...
Total	8,500	4,177	43,467	8,285

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,704	592	19,479	4,527
Armour	3,649	351	17,832	3,630
Others	6,026	451	3,211	1,408
Total*	13,379	1,394	40,522	9,565

*Does not include 25 cattle, 32,220 hogs and 500 sheep direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,414	12	31,149	2,576
Cudahy	3,382	...	24,990	2,040
Swift	2,894	...	11,563	2,340
Butchers	328	...	36	...
Others	8,836	43	19,713	513
Total	19,854	55	86,891	7,478

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,300	429	3,732	883
Kansas	323
Dunn	132
Dold	137	...	507	...
Sunflower	13	...	73	...
Pioneer
Excel	1,076
Others	1,120	...	636	1,116
Total	5,301	429	4,968	1,909

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,118	599	1,497	1,352
Wilson	3,307	550	1,504	754
Butchers	237	...	1,107	...
Total*	6,662	1,149	4,168	2,106

*Does not include 1,221 cattle, 905 calves, 17,013 hogs and 689 sheep direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	134	...	188	...
Cudahy
Swift	266
Wilson	93	...	17	...
Acme	1,061	219
Atlas	678
Clougherty	27	...
Coast	168	...	37	...
Bridgeford	40
Commercial	670
Gr. West	688
Harman	117
Luer	17	...	566	...
Others	4,885	743	180	...
Total	8,817	962	1,016	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	2,202	309	5,822	11,330
Swift	1,780	241	8,665	4,552
Cudahy	1,228	20	6,764	376
Wilson	992
Others	5,040	249	4,721	846
Total	11,242	819	25,972	17,272

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	234
Kahn's
Meyer
Schlachter	38	41
Northside
Others	3,923	974	17,445	1,001
Total	3,961	974	17,445	1,001

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,182	5,691	30,913	4,327
Bartusch	1,211
Cudahy	1,058	444
Rifkin	916	42
Superior	1,318
Swift	6,074	6,231	62,119	8,437
Others	1,591	2,533	14,583	6,751
Total	17,650	14,941	107,615	20,492

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,905	2,139	589	2,727
Swift	2,250	1,608	1,131	4,361
Blue Bonnet	783	44	255	...
City	330	11
Rosenthal	211	28
Total	5,479	3,830	1,975	7,476

TOTAL PACKER PURCHASES

	Week Ended Dec. 6	Prev. Week	Cor. 1951
Cattle	116,320	120,217	120,217
Hogs	296,036	453,907	453,907
Sheep	60,321	76,004	76,004

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended December 6, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date..	300,000	753,000	211,000
Previous week..	211,000	524,000	137,000
Same wk. 1951..	263,000	770,000	143,000
1952 to date..	12,273,000	24,102,000	8,625,000
1951 to date..	11,489,000	25,782,000	7,763,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Dec. 4:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,650	1,400	1,200	300
N. Portland	1,985	385	3,325	1,625
S. Francisco	1,025	100	1,250	2,100

CORN BELT DIRECT TRADING

Des Moines, Ia., Dec. 10—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

	Hogs, good to choice:
160-180 lbs.	\$12.75@13.25
180-240 lbs.	14.35@14.10
240-300 lbs.	14.55@14.10
300-360 lbs.	14.10@13.50
270-300 lbs.	14.25@13.10

Sows:

	440-550 lbs.
	12.15@14.10

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Dec. 4	86,000	Holiday
Dec. 5	76,000	120,000
Dec. 6	64,000	60,000
Dec. 8	92,000	70,000
Dec. 9	87,000	95,500
Dec. 10	65,000	82,500

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Dec. 6, 1952..	12,159	Week ending Dec. 6, 1952..	8,485
Week previous	11,159	Week previous	10,010
Same week year ago	10,054	Same week year ago	17,601

COW:		PORK CURED AND SMOKED:	
Week ending Dec. 6, 1952..	1,563	Week ending Dec. 6, 1952..	398,688
Week previous	1,546	Week previous	411,526
Same week year ago	3,199	Same week year ago	439,592

BULL:		LARD AND PORK FATS:	
Week ending Dec. 6, 1952..	615	Week ending Dec. 6, 1952..	51,886
Week previous	672	Week previous	14,716
Same week year ago	601	Same week year ago	20,508

VEAL:		LOCAL SLAUGHTER	
Week ending Dec. 6, 1952..	11,728		
Week previous	12,012		
Same week year ago	11,085		

LAMB:		CATTLE:	
Week ending Dec. 6, 1952..	38,517	Week ending Dec. 6, 1952..	8,094
Week previous	35,518	Week previous	6,932
Same week year ago	21,500	Same week year ago	6,784

MUTTON:		CALVES:	
Week ending Dec. 6, 1952..	1,195	Week ending Dec. 6, 1952..	7,090
Week previous	1,515	Week previous	6,426
Same week year ago	984	Same week year ago	6,788

HOG AND PIG:		HOGS:	
Week ending Dec. 6, 1952..	9,452	Week ending Dec. 6, 1952..	58,182
Week previous	7,139	Week previous	46,145
Same week year ago	8,382	Same week year ago	56,729

PORK CUTS:		SHEEP:	
Week ending Dec. 6, 1952..	1,781,561	Week ending Dec. 6, 1952..	47,207
Week previous	2,043,209	Week previous	31,431
Same week year ago	2,123,533	Same week year ago	40,092

BEEF CUTS:		COUNTRY DRESSED MEATS	
Week ending Dec. 6, 1952..	79,500		
Week previous	83,267		
Same week year ago	42,713		

VEAL AND CALF CUTS:		HOG:	
Week ending Dec. 6, 1952..	5,390	Week ending Dec. 6, 1952..	191
Week previous	4,729	Week previous	398
Same week year ago	1,481	Same week year ago	31

LAMB AND MUTTON CUTS:		LAMB AND MUTTON:	
Week ending Dec. 6, 1952..	5,433	Week ending Dec. 6, 1952..	158
Week previous	964	Week previous	91
Same week year ago	3,135	Same week year ago	54

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending December 6, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	9,297	8,925	60,741	54,088
Baltimore, Philadelphia.....	6,847	1,117	27,712	1,209
Cincinnati, Cleveland, Detroit, Indianapolis.....	14,762	4,145	106,309	11,003
Chicago Area.....	25,768	6,065	122,921	21,192
St. Paul-Wisconsin Areas ²	25,427	37,480	200,800	16,882
St. Louis Area ³	14,661	11,008	117,178	11,532
St. Louis City.....	10,520	60	67,163	9,294
Omaha.....	24,525	584	113,561	25,472
Kansas City.....	17,328	4,508	55,697	12,305
Iowa-S. Minnesota ⁴	21,955	5,492	306,838	36,570
Louisville, Evansville, Nashville, Memphis.....	8,475	7,781	52,138	Not available
Georgia-Alabama Area ⁵	6,491	3,137	28,729	13,897
St. Joseph, Wichita, Oklahoma City.....	19,255	5,178	91,601	11,416
Ft. Worth, Dallas, San Antonio.....	15,321	8,728	23,746	11,914
Denver, Ogden, Salt Lake City.....	12,731	1,569	21,776	27,541
Los Angeles, San Francisco Areas ⁶	22,367	2,590	34,440	6,773
Portland, Seattle, Spokane.....	5,004	800	17,177	283,073
Grand total.....	290,734	109,117	1,448,527	204,083
Total previous week.....	206,577	75,744	1,089,238	192,075
Total same week, 1951.....	206,586	71,904	1,505,214	

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Dec. 5:

	Cattle	Calves	Hogs
Week ending Dec. 5	2,424	1,323	15,503
Week previous (five days)	1,535	1,071	12,574
Corresponding week last year	2,377	1,225	23,186

The National Provisioner—December 13, 1952

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RED

bright, firm, thick-walled. Cannon's own California Wonder sweet pepper strain — crisp pieces — similar to the fresh vegetable.

PEPPERS

more — more for your money. Up to 10 ounces more per can, three pounds more peppers per case. Extra heavy pack (Pat. No. 2,587,466).

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Write to your nearest distributor or direct to

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Bridgeville, Delaware Established 1881



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Write for Our Bulletin—Issued Regularly.

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NEW B.A.I. (M.I.D.) STEEL LOCKERS
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15" wide x 18" deep x 60" high
with 16" legs and sloping top.
Per Opening \$19.97 F.O.B. Chicago, Ill.
NOW IN STOCK — IMMEDIATE SHIPMENT

Kill Floor Equipment

- 4827—HOG HOIST: Ross vertical, 3 HP. \$ 800.00
- 3581—CARCASS DROPPERS (2): similar to
No. John #785, newea. 375.00
- 5212—DEHAIRER: Rujak 7½ HP. with seal-
ing tank & catwalk, new in 1945, used
very little 1025.00
- 5309—TRIPE SCALDER: Globe Co., sm. cyl. 800.00
- 4248—CASING CLEANER: Hog & Sheep,
Globe Comb. 625.00
- 5309—ROTARY CUTTER: 7½ HP. motor 400.00
- 5079—BAND SAW: Biro #33, with motor 235.00
- 5241—LOIN TRUCKS (6): 32"x48", 5 sta-
tions, 12" between stationsea. 42.00

Rendering & Lard Equipment

- 5347—COOKER: 5' x 8', completely rebuilt...\$1725.00
- 5272—COOKER: Jordan, 4"x10", with 25 HP. 4000.00
- 5289—COOKER: French Oil 4"x9", 15 HP.,
new in 1947, used only on lard 2950.00
- 5290—HYDRAULIC PRESS: French Oil, 150
ton, new in 1947, excellent condition 1550.00
- 5522—HYDRAULIC PRESS: Albright #10—4
posts, motor driven pump, good con-
dition 575.00
- 5512—SHREDDER: Ross 12½"x14" opening,
25 HP. G.E. motor, belt driven 1000.00
- 4818—HAMMERMILL: JayBee UX, D.C., 25
HP., 4 yrs. old, excellent condition 895.00
- 5302—VOTATOR JR.: new in 1947, used only
8 times 2950.00
- 5220—LARD AGITATOR: 500 gal. water cooled,
V-belt pulley, 3 paddle shafts 425.00
- 5254—CRACKLING PANS (2): 5'6" sq., slop-
ing frt., fine & coarse screensea. 275.00

Sausage & Smokehouse

- 5307—SILENT CUTTER: Buffalo #43B, 20 HP.,
3 ph. motor\$ 750.00
- 5214—GRINDER: Buffalo #56-B, 5 HP. motor... 480.00
- 5418—GRINDERS: (2) Cleveland Kleen-Kut,
type K7E, less motorea. 650.00
- 5419—GRINDER: Buffalo #56-B, 7½ HP. motor
600.00
- 5523—MIXER: Ross, 750# cap., completely re-
conditioned & guaranteed, new parts thru-
out, less motor 850.00
- 5294—MIXER: Anco, 1000# cap. hand wheel
Ill. 10 HP. motor 850.00
- 5521—STUFFER: Randall 500#, valves, good
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- 5217—FILLER: Rockford, M-D-4, ser. A757,
good condition 240.00
- 4729—DISPENSER: Ross, 1-52, complete, like
new 250.00
- 5520—SLICER: U.S. heavy duty model #3, ser.
#HD3553, 1 HP. motor, new 1951 3220.00
- 5510—SLICERS: (4) U.S. Slicing Machine,
model #150-C, reconditioned, like new...ea. 750.00
- 5215—SKINNER: Townsend, model #27, 1 HP.
motor, like new, excellent cond. 550.00
- 5402—PATTY MAKER: Hollymatic, model #3,
very good condition 325.00
- 3411—ICE CRUSHER: 15½"x10½" opening 100.00
- 5279—SMOKE STICKS: New, Aluminum,
¾"x48", ¾"x32"ea. 48
- Also other sizes.

Miscellaneous

- 5525—CENTRIFUGE: Sharples Super type M-47-
16Y-1JY, with 2 stainless steel bowls,
tools, accessories, 1 HP. motor. App. 2
yrs. old, used only 1 week\$3700.00
- 5526—REBORTS: 2'9" I.D. x 4'6", on legs,
with covers, counterweightsea. 100.00
- 5429—AMMONIA COMPRESSOR: Howe 6½ x
6½, late style, 50 HP. motor, good con-
dition 1250.00
- 4916—FLAKE-ICER: Vilter, 5 ton, 24 hrs. 450.00

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inghouse operations. Products have excellent ac-
ceptance and reputation. Excellent quotas. Part-
ners want to retire. 100 H.P. boiler, 6 coolers.
Beef cooler holds 200 cattle. Sales 1½ million in
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MODERN MEAT PACKING PLANT

Built in 1940. Only one on the Olympic peninsula,
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Phone BR 4-2080

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- 6—150, 250, 600, 800 gal. Dopp Seamless Kettles.
- 1—Davenport #3A Dewaterer, motor driven.
- We also have a large stock of S/S. Aluminum
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cycle, single phase.

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45 Hubert St., New York City
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Mechanically like new. Will not need overhaul-
ing. Write FS-502, THE NATIONAL PROVI-
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THE NATIONAL PROVISIONER, 15 W. Huron
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WEST COAST PACKERS

SUPERVISOR: Trained big 4. Hog kill, cut, casings, lard, inedible rendering, some experience beef, sheep, calf kill and offal. Prefer medium or small plant. Age 42. Reliable. W-491, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: With complete knowledge of B.A.I. inspected plant. 16 years' experience. Will consider position as assistant superintendent in growing concern. W-495, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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FOR

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WEEKLY PRODUCTION 75,000 to 80,000
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GIVE ALL PARTICULARS

W-500, THE NATIONAL PROVISIONER
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EXPERIENCED AND FAMILIAR WITH TRADE
IN NEW ENGLAND AND NEW YORK STATE

Write, giving full particulars. Same
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Opening with large midwest packer to head up sales by-products division. Must have thorough knowledge of casings, hides, pelts and meat meal. Large organization. Good opportunity. Give full particulars with letter of application. Our organization has been informed of this advertisement.

W-489, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Able to assume supervisory responsibilities for medium size plant in middle west. State packinghouse experience. Salary expected and when available. W-496, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

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Excellent opportunity for right man in a large meat plant in Chicago with experience in processing smoked meats, sausage and canned meats. W-501, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNED MEAT EXECUTIVE

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CASING FOREMAN: Must have had sufficient experience to be able to assume full responsibility for the proper operation of this department. Reply giving experience, age and references. THE OHIO PROVISION COMPANY, 6101 Walworth Ave., Cleveland 2, Ohio.

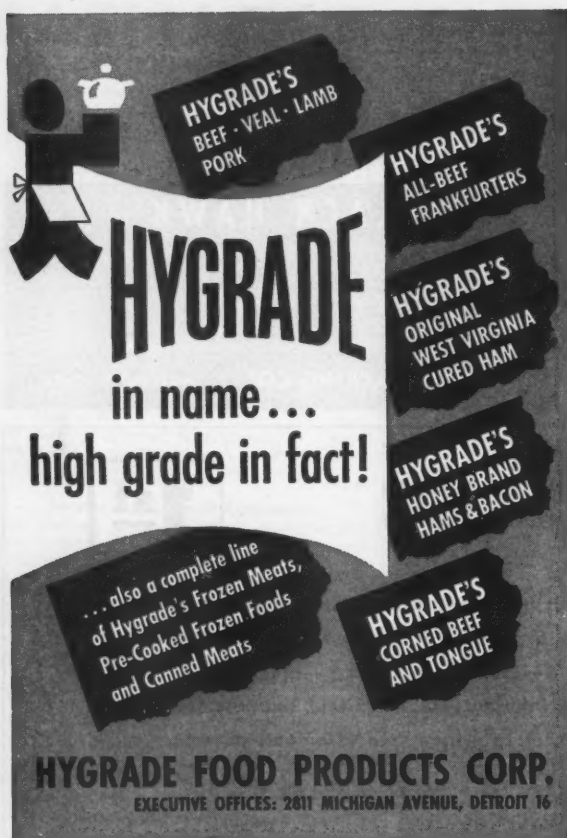
WANTED: GRADUATE in food technology, or one who majored in organic chemistry for all around laboratory work and quality control in food field. Reply giving past experience in detail. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED MAN to run department for smoking meats — pork. State experience and references. W-489, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

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in name...
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How to analyze foods...
and interpret your findings

"Food Analysis"

By A. G. WOODMAN

(Mass. Institute of Technology)

Illustrated \$7.00

This book gives you a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

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- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolate
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
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- Extract of Ginger
- Wine
- Whisky

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THE NATIONAL PROVISIONER

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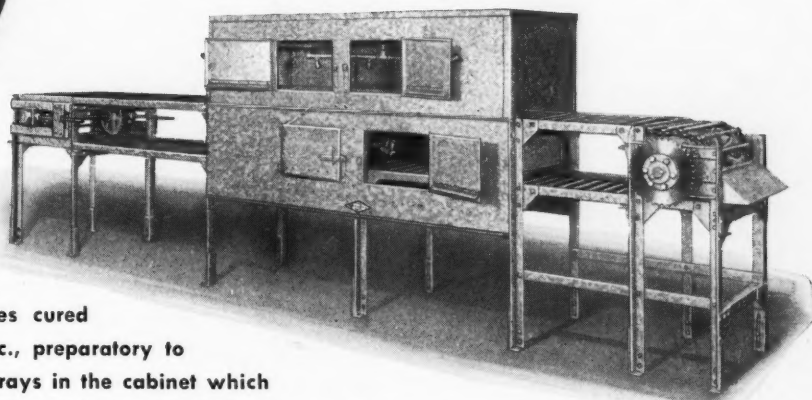
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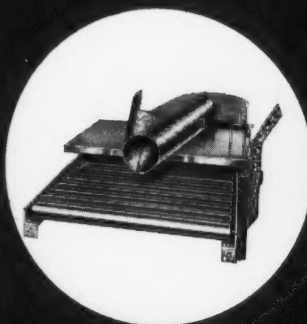


Wash cured meat efficiently

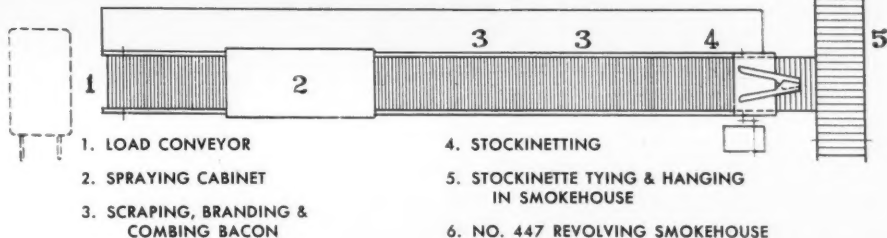
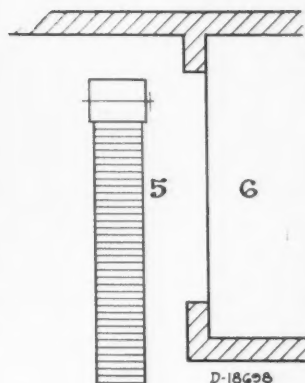
MEAT WASHER no. 646



Thoroughly and speedily washes cured hams, bacons, picnics, butts, etc., preparatory to smoking. Washing is done by sprays in the cabinet which are placed above and below the travel of the bar-flight conveyor. The conveyor is usually sufficiently long to provide for scraping, branding, stockinnetting and combing bacon. Stockinette tying can be done on another moving top table, and the product hung directly into the ANCO Revolving Smokehouse or onto meat trees.



This ANCO NO. 745, Stockinnetting Device is used in connection with the above Meat Washing Conveyor. It is hinged so that when handling hams it can be raised to one side and the bacon passes over the rollers to another table.



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BAKERY PACKAGES - PREPACKAGING BOARDS AND TRAYS



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EGG CARTONS - PLATES - PAILS - HANDI-HANDLE CUPS



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